

# TASTING MENU

5 COURSES £75  
5 COURSES WITH WINE PAIRING £110

Roasted cauliflower soup with cardamom-cured egg yolk,  
coconut and coriander (V)

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Pan seared scallops with tarragon marinated tomatoes,  
sea purslane and charred corn dressing

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Stone bass with charlotte potatoes, peas, capers,  
lamb's lettuce and caviar

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Beef fillet with roasted garlic rosti, roasted Jerusalem artichoke  
purée, and roasted bone marrow and shallot salad

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Lemon and olive oil cake with compressed strawberries,  
limoncello and lemon thyme cream (N) (V)

(N) Contains nuts (V) Vegetarian (DF) Dairy free  
For those with specific allergens that would like to know more about the dishes  
on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to your bill.