



Sample 12 Serving Menu

Daily baked sourdough
Dry aged butter

Pecan smoked Pastrami, dill pickled cucumber,
mustard mayonnaise

Kingfish tartare, white soy, mirin, nori

Escargots de Bourgogne, parsley miso

Fried chicken, smoked peppers, lime

Smoked Shetland monkfish, burrata, beetroot

Steamed Tiger prawn, Istrian olive oil, 6yo barrel aged kelp vinegar

Galician octopus, hot sauce

Koshihikari rice porridge, beef shin & tendon

Line caught sea bass, black truffle, chicken sauce

BBQ Saddleback pork chop, cep purée, fines herbes

Walnut gelato, Calvados caramel, raspberry

Honeyed custard, fig & orange purée, earl grey oil

Baked cheesecake, blackcurrant

Optional additional courses (subject to availability):

Steamed Tiger prawn, Istrian olive oil, 6yo barrel aged kelp vinegar - £16.50 per person

Alpine cheese custard, Roscoff onion fondue, Vin Jaune - £15.50 per person

A5 Miyazaki Wagyu beef - £65 per person

Ice cream:

Sweet Woodruff

Toasted Vanilla & Brown Sugar

Jersey milk gelato, Muskoka maple syrup

