



SAMPLE TASTING MENU | WINTER 2021

7 Courses | £75 per person (£30 DBB supplement) | £60 Drinks pairing

Please note that the Tasting Menu is also available at lunch time but must be booked in advance.

Lobster

Lobster and semi dried tomato cocktail, siracha emulsion, prawn cracker and coriander

Artichoke

Artichoke foam, braised leek, crisp artichoke and burnt leek powder

Tartare

Salt aged beef tartare, charcoal oil, pickled piccolo cucumber, beef tendon crisp, black garlic mayo, red mustard

Halibut

Steamed Isle of Gigha halibut fillet, pumpkin sauce, baby squid, bacon, wasabi oil, chorizo oil

Duck

Yorkshire duck breast, foie gras, duck hearts, meadowsweet violet potatoes, sweetcorn, lime caramel puree

Lemon

Triple layer lemon semifreddo, charred meringue, hazelnut, olive oil dust

Peanut and grape

Peanut butter mousse, dark chocolate cremeux, peanut wafer, salted sponge, red grape sorbet

Cheese

Selection of British and Irish farmhouse cheeses, traditional accompaniments
(£10 supplement per person)

A discretionary service charge of 10% is added to all bills