

■■■■ STARTERS ■■■■

Crab
Oyster, Kohlrabi, Salty Fingers
£18

Queen Scallops
Peppers, Chickpeas
£14

Seared Foie Gras
Pickle Dates, Shiso, Salted Pancake
£18

Hen`s Egg
Soy, Sweet Potato, Vegetable Jus
£10

Guinea Fowl
Giroles, Truffle, Thai Shallots
£12

Peas
Light Blue Cheese, Pickled Sugar Snaps
£12

Anjou Pigeon
Cauliflower, Hazelnuts
£16

BBQ Prawn
Tomato, Tobiko
£15

■■■■ MAIN COURSES ■■■■

Highland Beef
Golf Ball Onions, Miso, Horseradish
£30

Lamb
Aubergine, Yoghurt, Onions
£25

Stone Bass
Beetroot, Prawns, Lemon Verbena
£29

Sea Trout
Cucumber, Smoked Eel
£27

Barbary Duck
Broad Bean Salsa, Carrot, Coriander
£29

“Jacket” Potato
Fermented Tomato, Sour Cream, Truffle
£18

King Oyster Mushroom
Aromatic Rice, Hispi Cabbage, Veloute
£20

Cod
Courgette Textures, Lovage Croquette
£23

Sides

Garden Leaf Salad

Hand Cut Chips

Tender Steam Broccoli & Rocket Pesto

£5 each

Kindly advise us should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note this is a sample menu which is subject to change due to seasonality and produce availability.

■ Tasting Menu ■

Amuse-Bouche

BBQ Prawn

Tomato, Tobiko

Muscadet “Clos de la Senaigerie”, Cote de Grandlieu,
Domaine Herbauges, 2015, France

Sea Trout

Cucumber, Smoked Eel

Quintodecimo Irpinia Falanghina Via del Campo, Italy, 2013

Anjou Pigeon

Cauliflower, Hazelnuts

La Crema Pinot Noir, Willamette Valley, Oregon, 2012

Highland Beef

Golf Ball Onions, Miso, Horseradish

David & Nadia Pinotage, Swartland, 2016

Pre Dessert

Black Cherry

Griotte Mousse, Granola

Château Suduiraut, Sauternes, France, 2010

Or

Selection of Artisan Cheeses

(£5 supplement)

Tasting Menu £72

With Wine Pairing £132

■ Vegetarian Tasting Menu ■

Amuse-Bouche

Hen`s Egg

Soy, Sweet Potato, Vegetable Jus

Fernao Pires, Pinhal da Torre, Ribatejo, Portugal, 2015

Peas

Light Blue Cheese, Pickled Sugar Snaps

Grüner Veltliner “Am Berg”, Bernhard Ott,
Niederösterreich, Austria, 2016

King Oyster Mushroom

Aromatic Rice, Hispi Cabbage, Veloute

Morgon, Château De Raousset, France, 2014

“Jacket” Potato

Fermented Tomato, Sour Cream, Truffle

Côtes du Rhône “No Wine’s Land”, Domaine du Coulet,
France, 2016

Pre Dessert

Black Cheery

Griotte Mousse, Granola

Château Suduiraut, Sauternes, France, 2010

Or

Selection of Artisan Cheeses

(£5 supplement)

Veg. Tasting Menu £60

With Wine Pairing £120

Please be advised that the last order for Tasting Menu is at 9.30pm.

Tasting menu must be taken by the whole table.

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