

COLD STARTERS

CARROT SALAD

Sunflower Seeds, Horseradish, and Pickled Quail Egg

ROASTED BEETROOT

Sheep's Milk Yoghurt, Quinoa Falafel, and Cumin

CHAR CEVICHE

Avocado, Cucumber, and Shrimp Oil

FOIE GRAS

Tart with Cocoa and Plum + £10

WARM STARTERS

ARTICHOKE

Variations and Broth with Mushrooms and Fennel

POACHED LOBSTER

Swede, Pear, and Lobster Bisque

JERUSALEM ARTICHOKE

Roasted with Watercress and Mustard

AUBERGINE

Variations with Coriander and Roasted Garlic

Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.

A discretionary service charge of 12.5% will be added to the final bill.

MAINS

HAKE

Poached with Shiitake Mushroom, Garlic, and Pine Nuts

BROCCOLI

Variations with Broccoli Rabe, Lemon, and Bulgur Wheat

ROASTED POUSSIN

Stuffed with Parmesan, Apple, and Roasted Hispi Cabbage

GRILLED VENISON

Sweet Potato, Caramelized Onion, and Juniper

DRY-AGED DUCK

Honey and Lavender Glazed with Rhubarb and Daikon

A LA CARTE

COLD, WARM, MAIN, DESSERT — 98

TASTING MENU

FOR THE TABLE — 145 per person

WINE PAIRING — 95 per person

CAVIAR

Osetra Caviar with Butternut Squash Écrasée, and Bonito Crème Fraîche

CARROT SALAD

Sunflower Seeds, Horseradish, and Pickled Quail Egg

BLACK COD

Roasted with Napa Cabbage, Miso, and Kohlrabi

CELERIAC

Braised with Black Truffle

DRY-AGED DUCK

Honey and Lavender Glazed with Rhubarb and Daikon

TRIPLE CRÈME

Baked with Black Truffle, Honey, and Potato Bread

DESSERT