

COLD STARTERS

CARROT SALAD

Sunflower Seeds, Horseradish, and Pickled Quail Egg

ROASTED BEETROOT

Sheep's Milk Yoghurt, Quinoa Falafel, and Cumin

BASS CEVICHE

Avocado, Cucumber, and Shrimp Oil

MARINATED YELLOWTAIL

King Oyster Mushroom and Crispy Amaranth

FOIE GRAS

Tart with Cocoa and Plum + £10

CAVIAR (For the table)

*Imperial Osietra Caviar with Butternut Squash,
Smoked Shellfish, and Naan + £48 per person*

WARM STARTERS

WINTER MINISTRONE

Gently Cooked Vegetables with Mushroom-Kombu Broth

KING CRAB CHAWANMUSHI

Black Truffle and Daikon + £10

POACHED LOBSTER

Winter Squash, Bisque, and Saffron

TURBOT

Lightly Cooked with Leeks, Black Radish, and Thyme

AUBERGINE

Variations with Coriander and Roasted Garlic

MAINS

BLACK COD

Roasted with Napa Cabbage, Miso, and Kohlrabi

JOHN DORY

Poached with Shiitake Mushroom, Garlic, and Pine Nuts

PARSNIP

Variations with Black Sesame and Ginger

ROASTED POUSSIN

Stuffed with Parmesan, Lemon, and Fennel

GRILLED VENISON

Sweet Potato, Caramelized Onion, and Juniper

DRY-AGED DUCK

Honey and Lavender Glazed with Beetroot and Sauce Civet

A LA CARTE

COLD, WARM, MAIN, DESSERT — 98

TASTING MENU

FOR THE TABLE — 145 per person

CAVIAR

Imperial Osietra Caviar with Butternut Squash, Smoked Shellfish, and Naan

BASS CEVICHE

Avocado, Cucumber, and Shrimp Oil

POACHED LOBSTER

Winter Squash, Bisque, and Saffron

CELERIAC

Braised with Black Truffle

DRY-AGED DUCK

Honey and Lavender Glazed with Beetroot and Sauce Civet

TRIPLE CREAM

Brioche Bun with Sorrel and Plum

DESSERT

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