

TASTING MENU £105

Wine Pairing £80

Served from 6:00pm till 8:30pm.

Times may vary.

Our menus & prices are subject to change.

AMUSE BOUCHE

JERUSALEM ARTICHOKE, BLACK GARLIC, ORANGE

*

CRAB

RAVIOLO, CRAB SALAD, LOBSTER BISQUE

*

CHICKEN & FOIE ROYALE

PRESSÉ, DRUMSTICK, ROAST BLACK GARLIC

*

RARE BREED BEEF

SIRLOIN, ROSTI, SPINACH, RED WINE

*

PINA COLADA

PINEAPPLE JELLY, COCONUT MOUSSE, CARAMELISED PINEAPPLE

*

CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM

We kindly ask that the entire table enjoys either our Tasting Menus or 3 Course Menu.



Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, our kitchen is not an allergen-free environment.

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



VEGETARIAN MENU £105

AMUSE BOUCHE

JERUSALEM ARTICHOKE, BLACK GARLIC, ORANGE

*

BURRATA

ROMESCO, TOMATO BUTTER, LAMINATED BREAD

*

MISO & ROOT

PRESSED ROOT VEGETABLES, CARROT PUREE

*

WILD MUSHROOM RISOTTO

KING OYSTER & MOREL MUSHROOMS, TRUFFLED CREAM

*

PINA COLADA

COCONUT MOUSSE, CARAMELISED PINEAPPLE

*

CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM

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