

Tasting menu

King crab/celeriac/lovage/hazelnuts

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Poached halibut/kohlrabi/crispy caviar/champagne velouté

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Toast gnocchi/frog leg fricassée/black garlic

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Artichoke barigoule/loaded skins/parsley/foie gras/truffle

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55-day aged pork/langoustine/braised endive/maitake

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Cheese selection
(Optional £15 supplement)

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Blood orange/kaffir lime/chocolate crisp

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New season rhubarb/fromage blanc/tarragon

£90

With matching wines £160 With prestige selection £230 With matching beers £140

Available at lunch & dinner Tuesday to Saturday