

XR

M E N U

H a n d s O n l y

(House Made) Bread And Butter £ 4.00
Enoki And Shitake, Truffle Arancini £ 6.50
Cured Meat Croquettes £ 6.50
Finest Charcuterie Board £ 10.00

S e a , L a n d T o T a s t e

Cured Salmon, With Hazelnuts, Salmon Roe, Mango, Avocado Purée £ 15
Yellowfin Tuna Tartar, Aubergine Caviar, Chicory Salad, Taro Crisps £ 14
Lamb Slider, Lettuce, Gruyere Cheese, Foie Grass Mayo £ 16
Smoked Beef Tartare, Crispy Shallots, Garden Leaves, Quail Yolk £15

Cod, Lemon Potato, Chorizo, Leaks £ 22
Sea Bream, Parsnips, Samphire, And Basil Dressing £ 24
Harissa Chicken, Piquillo Peppers, Spinach, Lime Mayo £ 21
Papaya Marinated Hanger Steak, Pickled Walnuts, Shallots, Jalapeño £ 23

G a r d e n T o T a s t e

Aubergine, Tomato, Courgettes, Parmesan £ 10
Burrata Cheese, Heritage Tomato, Radicchio, Basil Dressing £ 15
Wild Mushroom, Sweet Potato, Cabbage, Duck Egg, £ 13
Tortelli Pasta Stuffed With Ricotta, Blushed Tomato, Pine Nuts Served Light Butter Sauce £ 16
Mix Beetroot With Goat Cheese And Hazelnuts Praline £ 16



10 COURSE MENU

Canapé

Stracciatella, Pollen, Verbena, Taro, Organic Honey

Premium Obsi Blue Prawn's, Wild Fennel, Red Caviar, Fresh Raspberry
Rose Cured Salmon, Foie Gras, Papaya, Bramley Apple, Burned Papaya Leaves Oil
Lamb Sweetbread, Yuka, Pickled Swede, Cavolo Nero
Tortello Pasta, Aged Parmesan, Lime, Sumac And Caviar

Red Mullet, Red Pepper Gel, Burnt Aubergine Purée, Carrots Escabeche
Or

Black Cod In Caramel Miso, Parsnips With Perilla Infuse Oil

Beef Fillet, Cabbage, Bone Marrow, Apple And Date Purée, Chicory Flowers
Or

BBQ Duck Breast, Beetroot, Foie Gras, Cured Duck And Hazelnuts Crumble

Cheese And Fresh Fizzy Grapes

Sweet Tooth

BBQ Pineapple, Strawberry Sorbet, Spicy Biscuits
Smoked Pot De Cream With Maple Syrup And Black Lava Salt
Whisky Sticky Toffee Tart, Coffee, Mascarpone

£ 90



VEGETARIAN 10 COURSE MENU

Canapé

Stracciatella, Flowers Pollen, Lemon Verbena, Taro, Organic Honey

Beetroot, Wild Fennel, Wasabi Caviar, Horseradish Chantilly
Aubergine, Papaya, Bramley Apple, Burned Papaya Leaves Oil
Hay Smoked Vegetable Tartare, Black Lava Salt, Crispy Shallots And Garden Leaves
Miso Soup

Tortello Pasta, Aged Parmesan, Lime, Sumac
Bianchetto Truffle Risotto

Cheese And Fresh Fizzy Grapes

"Sweet Tooth"

BBQ Pineapple, Strawberry Sorbet, Spicy Biscuits
Smoked Pot De Cream With Marple Syrup And Black Lava Salt
Whisky Sticky Toffee Tart, Coffee, Mascarpone

£ 70