

MAIN COURSE

JOHN DORY
CELERY, SEA URCHIN, LYCHEE

CRISP RED MULLET
GRAFFITI AUBERGINE, SHIITAKE, SARAWAK PEPPER

RARE KENTISH LAMB SADDLE
RAZOR CLAMS, SEAWEED BUTTER, SAVOY CABBAGE

ROASTED CUMBRIAN BEEF SIRLOIN
BRAISED CHEEK, SWISS CHARD, BONE MARROW
£10.00 SUPPLEMENT

PAN-FRIED YORKSHIRE ROE DEER
SALSIFY, LEMON, PRALINE

DESSERT

SWEET WHITE POTATO CONFIT
GARDENIA, GRAPEFRUIT, HONEY ICE CREAM

CHOCOLATE GRAND CRU
PISTACHIO, RED SHISO

HARLEQUIN SOUFFLÉ
DARK CHOCOLATE, COMOROS VANILLA, CASCARA ICE CREAM

TRINKET BOX
QUINCE, BEER, CHARCOAL MERINGUE

SALT-BAKED PINEAPPLE
KOMBU, COCONUT, SALTED BUTTER ICE CREAM

FOUR COURSES £95.00

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.