

## TASTING MENU

TO BE TAKEN BY THE ENTIRE TABLE

CURED CORNISH MACKEREL  
LEEK, PINK RADISH, CHIVE



SEARED ORKNEY SCALLOP  
MARSALA, HAZELNUT, GREEN COFFEE BEAN



PAN-FRIED FOIE GRAS  
APPLE, MANGO, GINGER



CRISP RED MULLET  
GRAFFITI AUBERGINE, SHIITAKE, SARAWAK PEPPER



PAN-FRIED YORKSHIRE ROE DEER  
JERUSALEM ARTICHOKE, MUSHROOM PRALINE, BERGAMOT CREAM



SWEET WHITE POTATO CONFIT  
GARDENIA, GRAPEFRUIT, HONEY ICE CREAM



CHOCOLATE GRAND CRU  
PISTACHIO, RED SHISO

£110.00 PER PERSON  
£180.00 WITH WINES