



## Chef's Experience Menu

Chilled strawberry gazpacho

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Foie gras, pistachio sandwich  
Chicken oyster, Hen of the woods, satay  
Beef tartare, caviar, waffle

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**Carabineros prawn**  
Pickled melon, ajo blanco

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**Orkney scallop**  
Smoked cockle sauce

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**Wild bream**  
Anchovy tapenade, bouillabaisse

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**Lamb saddle**  
Babaganoush, black garlic, gremolata

or

**Cumbrian beef fillet**  
Truffle, Bordelaise sauce

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**Eccles cake**  
Stilton

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**Wild strawberry**  
Champagne, yogurt

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**Tonka bean mousse**  
Amaretto, coffee ice cream

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**Petit Fours**

**115**

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill  
Please ask a member of management for further information  
on ingredients in our food which contain allergens