



Chef's Experience sample menu

Scallop & black curry
Parmesan churros
Confit lamb doughnut

Crab

quince, apple, Nashi pear

Mushroom

red onion, goat cheese, cep

Artichoke

Langres, summer truffle, Iberico

Octopus

charcoal, padron, sea herbs

Turbot

white asparagus, green sauce, oyster

Rabbit

field mushroom, Girolles, wild garlic

Sorrel

yoghurt, apple

Peach

raspberry, verbena, Prosecco

Petit fours

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

£95 per person

Price includes VAT and excludes an optional service charge of 12.5%
Please ask a member of management for further information
on ingredients in our food which contain allergens