



Chef's Counter Experience Menu

Scallop

smoked avocado, artichoke, horseradish

Beef

wild garlic, radish, egg yolk

Partridge

5 spice, white garlic, onion squash

Cod

mussel, wild cabbage, hazelnut

Lamb

olive oil mash, turnips, sauce Niçoise

Pear

maple, blueberry, buttermilk

Butternut

yogurt, lemon thyme, white chocolate

Petit fours

85

Wines to accompany the menu are available, please ask our sommelier
Discretionary service charge of 12.5%

Please ask a member of management for further information
on ingredients in our food which contain allergens