



Chef's Counter Experience Menu

Scallop

smoked avocado, artichoke, horseradish

Beef

wild garlic, radish, egg yolk

Partridge

5 spice, white garlic, onion squash

Turbot

cep, pearl barley, squid

Rabbit

chicory, orange, cardamom

Pink Lady Apple

blueberry, buttermilk, maple

Chocolate

cocoa nib, tarragon

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