



## Chef's Counter Experience Menu

### Scallop

smoked avocado, artichoke, horseradish

Shellfish, Sulphur, Dairy

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### Beef

chive, radish, egg yolk

Egg, Gluten, Soya, Mustard, Sesame

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### Foie gras

sesame vegetables, ginger, bonito dashi

Sesame, Gluten, Fish, Dairy, Soya

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### Turbot

cep, pearl barley, squid

Gluten, Shellfish, Dairy, Celery, Sulphur

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### Rabbit

chicory, orange, cardamom

Sulphur, Dairy, Celery

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### Pink Lady Apple

blueberry, buttermilk, maple

Dairy, Sulphur

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### Chocolate

cocoa nib, tarragon

Dairy, Gluten, Eggs

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### Petit fours

Dairy, Eggs

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