



Chef's Counter Tasting Menu

Scallop

smoked avocado, artichoke, horseradish

Artichoke

Vacherin, winter truffle, Iberico

Partridge

5 spice, white garlic, onion squash

Turbot

cep, pearl barley, squid

Lamb

olive oil mash, turnips, sauce Niçoise

Apple

maple, blueberry, buttermilk

Pumpkin

yogurt, nutmeg, 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