



Chef's Counter Experience Menu

Scallop

smoked avocado, artichoke, horseradish

Beef

wild garlic, radish, egg yolk

Foie gras

sesame vegetables, ginger, bonito dashi

Turbot

cep, pearl barley, squid

Lamb

olive oil mash, turnips, sauce Niçoise

Optional selection of cheese (10.5 supplement)

Apple & Pear

yoghurt, verjus, walnut

Chocolate

cocoa nib, tarragon

Petit fours

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