



## Chef's Counter Experience Menu

### Scallop

smoked avocado, artichoke, horseradish

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### Beef

wild garlic, radish, egg yolk

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### Foie gras

sesame vegetables, ginger, bonito dashi

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### Turbot

cep, pearl barley, asparagus, squid

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### Duck

turnip, lentils, salsa verde

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Optional selection of cheese (10.5 supplement)

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### Apple

yoghurt, verjus, walnut

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### Chocolate

cocoa nib, tarragon

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### 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