



Chef's Counter Experience Menu

Scallop

smoked avocado, artichoke, horseradish

Beef

chive, radish, egg yolk

Foie gras

sesame vegetables, ginger, bonito dashi

Turbot

cep, pearl barley, baby leek

Lamb

cardamom, lentil, mint

Optional selection of cheese (10.5 supplement)

Gin & Tonic

juniper, lime, lemon

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