Chef's Counter Experience Menu

Scallop
smoked avocado, artichoke, horseradish

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Beef
chive, radish, egg yolk

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Foie gras
sesame vegetables, ginger, bonito dashi

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Brill
cep, pearl barley, baby leek

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Venison
red cabbage, salsify, walnuts

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Optional selection of cheese (10.5 supplement)

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Goat’s yoghurt
Russet apple, rhubarb, ginger

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Caramelised milk
ginger, fromage frais, almond

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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