



Chef's Experience Menu

Scallop

hazelnut, cauliflower, lemon

Beef

marmite, rye, wild chive

Foie gras

pickled ginger, dashi, summer vegetable

Brill

Bombay potato, cucumber, sour cream

Grouse

fig, choucroute, lardo

Optional selection of cheese (10.5 supplement)

Cherry

goat milk, muscovado, maple

Citrus

white rum, blackberry, meringue

Petit Fours

95

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