



Chef's Counter Experience Menu

Scallop

hazelnut, cauliflower, curry

Beef

marmite, rye, wild chive

Foie gras

pickled ginger, dashi, sesame vegetable

Brill

Bombay potato, cucumber, sour cream

Lamb

ricotta cream, black garlic, king oyster

Optional selection of cheese (10.5 supplement)

Apple

crumble, apple cider, vanilla

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