

A la carte menu

Cured seabream, English peas, Cebo iberico, preserved lemon -12

Duroc pork jowl, apricot, fermented artichoke -11

Italian tomato, goats curd, puffed spiced grains, wild garlic vinegar -10

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Sea trout, south Indian spiced mussels, courgettes -26

Pyrenees lamb, peas, girolles, onions, lamb & seaweed broth -25

New season borlotti beans, Scottish girolles, onion, chives -19

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Strawberries, shiso, mascarpone, timut pepper -8

Italian peach, meadowsweet ice cream, almond sponge -8

Cherries, chocolate & malt -8

Tasting menu

Cured seabream, English peas, Cebo Iberico, preserved lemon

Raw Rubia Gallega beef, roasted beef fat, smoked ox heart

Italian tomatoes, goats curd, puffed spiced grains, wild garlic vinegar

Turbot, sea lettuce & smoked herring roe sauce

Slow roasted pork loin, burnt apple, turnip, black pudding, mustard leaf

Artisan cheeses

Dill, buttermilk, granola

Strawberries, shiso, mascarpone, timut pepper

Petit fours

-57 -

Wine flight 55