

Chef's Table

Raw aged beef, burrata, ponzu, smoked ox

Tuna, strawberry, quinoa, shiso, sesame

I.O.W tomatoes, basil, black olive, puffed rice
(supplement 5)

Duck part 1

English asparagus, 30 month parmesan, cured egg yolk

Wild line caught seabass, sea lettuce sauce, sea herbs

Duck part 2

Selection of artisan cheeses
(£10 supplement)

Lemon & Timut pepper

Cheddar Valley strawberry, caramelised white chocolate, mint

Petit fours

-65-

Wine flight 65

(Discretionary 10% service is added to all bills)