

Tasting menu

Italian tomatoes, watermelon, goat's curd, red pepper, kaniwa

Orkney scallop, pea, lemon, lovage, Iberico jambon

English asparagus & crab

Aged beef fillet, burrata, ponzu, smoked ox heart

Wild sea trout, mussels, fresh almonds, grapes, white gazpacho

Salt marsh lamb, smoked cod's roe, cucumber, green olive, coastal herbs

Selection of artisan cheeses

*(supplement 10)*

Lemon & Timut pepper

Cornish strawberry, shiso, buttermilk, olive oil

Petit fours

-65 -

Wine flight 65

*(Discretionary 10% service is added to all bills)*