



A la carte menu

Aged beef fillet, burrata, ponzu, smoked ox heart - 12

Italian tomatoes, watermelon, goat's curd, kaniwa, herbs-11

Sea bream, orange, radish, sesame, coriander -12

Slow roasted Autumn vegetables, pine nut, vinaigrette -11

Heritage carrots, herb dressing, dukkha, pickled mustard seeds -19

Iberico pork, turnips, burnt apple, marigold – 27

Roast hake, coco de paimpol, girolles, runner beans -25

Roast peach, honey, lavender, verjus - 8

Hazelnut, calamansi, dark chocolate, roasted milk ice cream -8

Raspberry, hay custard, Moscato sorbet, sorrel -8

Tasting menu

Italian tomatoes, watermelon, goat's curd, kaniwa, herbs

Sea bream, orange, radish, sesame, coriander

Aged beef fillet, burrata, ponzu, smoked ox heart

Slow roasted Autumn vegetables, pine nut, vinaigrette
(supplement 6)

Wild turbot, coco de paimpol, girolles, runner beans

Squab pigeon, salsify, blackberry, trompette, chard

Selection of artisan cheeses
(supplement 10)

Black fig, chia seeds, honey truffle

Roast peach, honey, lavender, verjus

Petit fours

-59 –

Wine flight 59

(Discretionary 10% service is added to all bills)