



Chef's Table Menu

-68-

Cured black bream, jalapeño dressing, crème fraiche, trout roe

Slow roasted Autumn vegetables, lovage, pine nut

Aged beef fillet, burrata, ponzu, buckwheat

Caçot, aged beef fat, smoked ox heart

Fermented kale, hand rolled cavatelli, goat's cheese, slow cooked egg

Cornish turbot, smoked herring roe butter sauce, monk's beard

Wild Hart venison, celeriac, cavalo nero, quince & red wine

Selection of artisan cheeses

(supplement 10)

Lemon & Timut pepper

Jerusalem artichoke, 64% Manjari, salted caramel

Petit fours

(Discretionary 10% service is added to all bills)