

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

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new season wye valley asparagus

asian flavours

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isle of skye scallops

coconut, soup, kaffir lime leaves, lemongrass

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anjou quail

chargrilled, sweetcorn, shallot, bacon popcorn, red wine essence

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, morels

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icelandic cod

avocado, brandade, tomatoes, chorizo

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cornish john dory

shellfish, fennel, puree, shaved

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rose veal, rib eye

baby italian artichokes, sugar snap peas, girolles

desserts

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
new season raspberries

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peruvian mango

passion fruit, soup, mange tout

...

icelandic liquorice, chocolate

caramel, cardamom, hazelnuts

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person