

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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norwegian king crab (supplement £7.50)

coconut, soup, kaffir lime leaves, lemongrass

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isle of skye scallops

cauliflower textures

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anjou pigeon

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 lightly salted cod

avocado, jersey royals, romanesco, wild garlic

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cornish monkfish

shellfish, fennel, puree, shaved

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scottish border roe deer

saddle, haunch, celeriac, red currants

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pyrenees milk fed lamb, saddle

shoulder, belly, new season baby carrots, calcots

desserts

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
gariguette strawberries

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peruvian mango

cake, passion fruit, vanilla ice cream

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icelandic liquorice, chocolate

cardamom, hazelnuts, lemongrass

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white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person