

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

...

new season wye valley asparagus

asian flavours

...

isle of skye scallops

coconut, soup, kaffir lime leaves, lemongrass

...

anjou pigeon

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

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, morels

...

icelandic lightly salted cod

avocado, brandade, tomatoes, chorizo

...

cornish turbot

shellfish, fennel, puree, shaved

...

rose veal, rib eye

baby italian artichokes, sugar snap peas, girolles

desserts

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
garigette strawberries

...

peruvian mango

passion fruit, soup, mange tout

...

icelandic liquorice, chocolate

cardamom, hazelnuts, lemongrass

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person