

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

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new season english baby beetroots

gorgonzola, snow, walnuts

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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, girolles

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icelandic cod

avocado, brandade, tomatoes, chorizo

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cornish turbot

shellfish, fennel, puree, shaved

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elwy valley organic welsh lamb, saddle

shoulder, grelot onions, heritage baby carrots

desserts

icelandic isey skyr

ice cream, nectarine, rye bread crumbs

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coconut

cake, ice cream, pineapple

...

icelandic liquorice, chocolate

caramel, cardamom, hazelnuts

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person