

texture

a la carte

starters

scottish salmon

baerii caviar, mustard, sorrel, rye bread

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thai vegetable salad

pomelo, lime leaves, ginger

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norwegian king crab (supplement £7.50)

coconut, soup, kaffir lime leaves, lemongrass

...

isle of skye scallops

cauliflower, romanesco, cous cous, puree, soup

...

anjou pigeon

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

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, pied de moutons

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icelandic lightly salted cod

bisque, prawns, barley, grapefruit

...

cornish monkfish

shellfish, fennel, puree, shaved

...

scottish border roe deer

saddle, haunch, celeriac, red currants

...

pyrenees milk fed lamb

saddle, shoulder, belly, baby carrots, swede

desserts

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

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passe crassane pear

poached, cake, caramel, vanilla ice cream

...

icelandic liquorice, chocolate

cardamom, hazelnuts, lemongrass

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £95.00 per person