

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

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tomato gazpacho

snow, olives, herbs, burrata

...

isle of skye scallops

coconut, soup, kaffir lime leaves, lemongrass

...

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

...

cornish turbot

shellfish, fennel, puree, shaved

...

elwy valley organic welsh lamb, saddle

shoulder, grelot onions, heritage baby carrots

desserts

icelandic isey skyr

ice cream, rye bread crumbs,
english blueberries

...

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