

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

barley, saffron, avocado, prawns

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cornish brill

oscietra caviar, shellfish, wasabi, lemon verbena

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creedy carver duck

breast, celeriac, onion, fig

desserts

icelandic isey skyr

ice cream, williams pear, rye bread crumbs

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coconut

cake, ice cream, pineapple

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icelandic liquorice, chocolate

caramel, cardamom, hazelnuts

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person