

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

...

new season english baby beetroots

gorgonzola, snow, walnuts

...

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

...

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, english blueberries,
rye bread crumbs,

...

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

