

**Crispy Duck Egg Yolk, Ham Hock, Asparagus, Pickled Shallots,
Asparagus Velouté*

**Seared Scallop, Wasabi, Apple, Yuzu, Lotus Root, Avruga Caviar*

*Beef Tartare, Quail Egg, Pickled Walnut, Balsamic Vinegar,
Watercress*

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**Cornish Brill, Squid, Mussels, Pomme Violette, Spinach, Samphire,
Rouille, Squid Ink*

**Rack & Shoulder of Lamb, Jersey Royals, Artichoke, Wild Garlic,
Peas, Broad Beans, Mint*

*Fillet & Rib of Beef, Bone Marrow, Red Wine Shallots, Triple
Cooked Chips, Gem Lettuce, Madeira Sauce*

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**Selection of English & French Cheeses*

*Gariguettes Strawberries, Cream Cheese, Thai Basil,
Strawberry Ice Cream*

**Valhrona Chocolate and Mango & Passion Fruit 'Bomb'*

3 Courses £50

6 starred course tasting menu £75 | pairing wines £50

Tasting menus to be enjoyed by the whole table

If you have any allergies, please let a member of staff know

For tables of 5 or more, a discretionary 10% service charge will be added