



Rhubarb

Tasting Menu 79

Wine Flight 65

Potato Doughnut

Gooseberry, Pecorino

Sweetcorn Chawanmushi

Toasted Brioche, Ponzu Meringue

Artichoke Rockefeller

Lemon, Dill Crumb

Drappier, Brut 1er Cru, Champagne, NV

Breads

Sourdough, Basil, Olive

Lemon and Chilli Butter, Marmite Butter

Jerusalem Artichoke

Mustard Hollandaise, Chive and Truffle Crumb

Protero 'Aromatico', Adelaide Hills, Australia, 2022

Beetroot Tartare

Grapefruit, Chilli, Rhubarb, Mirin Mayonnaise, Pickled Turnip

Château La Coste, Provence, France, 2023

Spice Roast Cauliflower

Apple & Pea Chutney, Mango Chutney, Mint Yoghurt

Antinori La Braccasca, Vino Nobile Di Montepulciano, Tuscany, Italy, 2020

Roast Celeriac

Summer Truffle, Summer Vegetables, Artichoke and Pecorino Velouté

Corralillo, Garnacha Matetic, Aconcagua, Chile, 2021

Thai Curry Ice-Cream

Fennel Meringue, Blood Orange Consommé

Yamatogawa Shuzo, Yauemon "Moonlight" Nigorizake, Fukushima, NV

Dark Chocolate Parfait

Cherry and Parkin Ice-Cream

Masi Angelorum Recioto della Valpolicella, Veneto, Italy, 2017