



Rhubarb

Lunch Tasting Menu 49

Wine Flight 39

Tuna Sashimi

Tomato, Ponzu

Morel Custard

Toasted Brioche

Wagyu '99'

Wagyu Fat Flake

Pol Roger, Brut Réserve, Champagne, NV

Breads

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

Crab 'Curry'

Dressed Whitby Crab, Brown Crab Bhaji, Coconut and Lobster Bisque

Protero "Aromatico", Adelaide Hills, Australia, 2021

Valley Farm Estate Venison

BBQ Haunch, Tartare Tart, Hawthorn Gel, Pied De Mouton

Fantini 'Edizione 22', Cinque Autoctoni, Terre di Chieti IGT, 2020

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North Atlantic Halibut

Duo of Caviar, Langoustine, Courgette, Roasted Red Pepper

Chablis 1er Cru, Domaine Hamelin, Vau Ligneau, 2022

Thai Curry Ice-Cream

Sturia Caviar, Blood Orange

Tsuji Honten, "Misty Mountain" Junmai Bodaimoto Nigorizake, Okayama, NV

Chocolate

Sourdough, Milk Chocolate Aero, Dark Chocolate Espuma, Crab Apple Gel, Parsnip Ice-Cream

Encanto Oaxaca

This menu has been designed to be enjoyed by the whole table