



Rhubarb

Lunch Tasting Menu 49

Wine Flight 39

Tuna Ceviche

Tomato, Ponzu

Morel Custard

Sourdough Croutons

Wagyu '99'

Wagyu Fat Flake

Pol Roger, Brut Réserve, Champagne, NV

Breads

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

Spilman's Yorkshire Asparagus

Wild Garlic, Spring Truffle, Jersey Royal Velouté

Rieslingfreak, No. 33, Clare Valley, Australia, 2025

Lamb Bhuna

Lamb Rib, Tamarind Chutney, Salsify, Braised Leg Aloo

Lan, Rioja Reserva, Spain, 2018

Thai Curry Ice Cream

Sturia Caviar, Blood Orange

Yamatogawa Shuzo, Yauemon 'Moonlight', Nigorizake, NV

Dark Chocolate Parfait

Parsnip Ice-Cream, Caramelised Pecans and Artichoke

González Byass, Néctar Pedro Ximénez, NV

This menu is designed to be enjoyed by the whole table