



Rhubarb

Tasting Menu 85

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

Beetroot Tartare

Teriyaki, Pickled Chilli, Coriander, Mirin Mayonnaise

Château La Coste, Lady A, Provence, 2024

Yorkshire Asparagus

Cured Ham, Wild Garlic, Spring Truffle Velouté

Riesling, Rieslingfreak No. 33, Clare Valley, 2025

Monkfish 'Vadouvan'

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc

Chenin Blanc, Lievlander, South Africa, 2025

'Duck à l'orange'

Breast, Confit Leg, Beef Fat Carrot, Celeriac

Fleurie, La Madone, France, 2023

Thai Curry Ice-Cream

Sturia Caviar, Blood Orange

Yamatogawa Shuzo, Yauemon 'Moonlight', Nigorizake, NV

Sticky Toffee Soufflé

Butterscotch Sauce, Clotted Cream Ice-Cream

Château Filhot, Sauternes, Bordeaux, 2019

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