



Rhubarb

Tasting Menu 85

Wine Flight 65

Tuna Ceviche

Tomato, Ponzu

Morel Custard

Sourdough Croutons

Wagyu Taco

Coriander Mayonnaise

Pol Roger, Brut Réserve, Champagne, NV

Breads

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

Tomatoes à la Grecque

Baked Feta, Tomato Ice-Cream, Compressed Watermelon

Serego Alighieri, Possessioni Bianco, Veneto, Italy, 2025

Guinea Fowl Breast

Mushroom 'Fricassee', Apricot, Smoked Bacon, Truffled Celeriac

Antinori, Bramito Della Sala, Chardonnay, Umbria, 2024

Monkfish Vadouvan

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc

Lievland, Chenin Blanc, Paarl, South Africa, 2025

Lamb Rib Tikka

Lamb Belly, Spring Peas, Cumin Feuilletine, Cardamom Yoghurt Velouté

Masi, Brolo Campfiorin Oro, Veneto, Italy, 2021

Thai Curry '99'

Hundreds and Thousands

Strawberry 'Caprese'

Mascarpone Ice-Cream, Aged Balsamic, Pistachio and Basil

Contero, Brachetto d'Acqui, Piedmont, Italy, 2025

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