

The Four-Course Experience

Bread

Warm Sourdough

Salted Butter, Infused Olive Oil

Starters

Smoked Duck Breast Salad

Honey Ricotta, Caramelised Plum, Shiso Dressing

Beef Tartare

Pickled Mustard Seeds, Crispy Capers, Cured Egg Yolk

Charred Asparagus

Soft-Boiled Quail Egg, Lemon Hollandaise, Truffle Crumb

Fish Course

Hand-Dived Scallop

Celeriac Purée, Samphire, Parma Ham Crisp, Apple & Hazelnuts

Cured Salmon Gravlox

Beetroot Textures, Yuzu Cream, Fennel Salad

Grilled King Oyster Mushroom

Smoked Celeriac Purée, Pickled Radish, Seaweed Oil

Main Course

Beef Fillet

Potato Mousseline, Seasonal Vegetables, Red Wine Jus

Herb-Crusted Lamb Rump

Smoked Aubergine, Fondant Potato, Rosemary Jus

Roast Cauliflower Steak

Almond Velouté, Puy Lentils, Wild Garlic Oil

Desserts

Caramelised White Chocolate Crèmeux

Dark Chocolate Mousse, Cocoa Nib Crunch

Pistachios Vanilla Mille-Feuille

Strawberry Sorbet, Rose Syrup

Spiced Poached Pear

Almond Crumble, Vanilla Ice Cream