

# TASTING MENU

## SUMMER

### FIRST

#### VITELLO TONNATO

*sliced veal loin, tuna sauce, fried capers, radish, frisée salad, spring onion,  
dried black olives*

### SECOND

#### GRILLED OCTOPUS

*confit garlic & lemon purée, pickled carrots, new potatoes, chorizo*

### THIRD

GIN, WATERMELON & MINT GRANITA

### FOURTH

#### CANNON OF ENGLISH LAMB

*stuffed leeks with braised lamb shoulder & herb crust, fava beans purée,  
baby artichoke, spring peas, mint jus*

### FIFTH

#### RASPBERRY SOUFFLÉ (V)

*raspberry sorbet, dark chocolate crumbs*

### ADDITIONAL COURSE

#### FOUR CHEESES £15.50 supp

*lincolnshire poacher, blue stilton, maida vale, sinodun hill*

£75 per person

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.