

# TASTING MENU

## FIRST

### PICKLED PEAR (ve)

*chicory, walnuts, winter leaves, vegan cream cheese, shaved winter truffle, walnut dressing*

## SECOND

### SMOKED SCALLOP

*oscietra caviar, burnt cauliflower purée, brown butter emulsion, hazelnut crumbs*

## THIRD

### GREEN APPLE & BASIL SORBET (ve)

*champagne granite, lime zest*

## FOURTH

### BRILL LOIN

*burnt celeriac purée, sea kale, samphire, cocoa & mushroom jus*

*or*

### SLOW COOKED IBERICO PORK PRESA

*caramelised apple purée, roasted choi sum & peppers, celeriac fondant, pedro ximenez sauce*

## FIFTH

### DARK CHOCOLATE MARQUISE (v)

*hazelnut brittle, blood orange gel, grand marnier chantilly, gold leaf*

## ADDITIONAL COURSE

### FOUR CHEESES (£15.50 supp)

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

£80 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.