

TASTING MENU

FIRST

PICKLED PEAR (ve)

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

SECOND

SMOKED SCALLOP

osietra 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 choy 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.