

# TASTING MENU

## FIRST

### FRESH ITALIAN BURRATA (v)

*heritage tomatoes, spring peas, broadbeans, croutons, basil oil*

## SECOND

### BOUDIN BLANC

*smoked chicken, pine nuts, truffle, crushed cannellini beans, crispy chicken skin*

## THIRD

### WATERMELON SORBET (ve)

*lemon, mint granita*

## FOURTH

### ROASTED MONKFISH

*chanterelles, pancetta, baby leeks, asparagus, shiso leaf, vin jaune*

*or*

### GRILLED LAMB LOIN

*lamb bonbon, beetroot purée, grilled baby gem, mint*

## FIFTH

### STRAWBERRIES & CREAM (v)

*strawberry crèmeux, elderflower & strawberry sauce, pâte brisée, basil cress*

## ADDITIONAL COURSE

### FOUR CHEESES (v) (£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 fully between all the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.