



CURIOUS

Roast Orkney scallop| Iberico ham| XO| beurre noisette sauce

Balfegó Bluefin Tuna| radish| yuzu and chilli condiment|
homemade mandarin ponzu

SUBTLE

 Saffron "Acquerello risotto"| red Sicilian prawn| green shiso| bisque

 Celeriac "cacio e pepe" with extra-aged balsamic vinegar


DELICATE

Roast Cornish Cod| turnip| peas| smoked eel| squid| dill oil

 Wild Monkfish| trombetta courgettes| mussels| mint and nori sauce

ROBUST

Roast squab pigeon| Scottish girolles| blackberries| beetroot| jus

 Saddle of lamb| Cévennes onions| piquillo peppers| lamb jus

STRONG

Build your personal selection of artisan cheeses| homemade seed crackers|
apple and prune chutney **(+£19.00pp)**

GREEDY

Chocolate| hazelnut crisp | brownie| salted caramel

"violette de Solliès" fig mille-feuille| vanilla | pistachio

Choux| passion fruit crémeux | coconut and almond praline| vanilla ganache

 *These dishes can be made vegetarian on request*