

A L A C A R T E M E N U

3-course menu £60 per person

T O S T A R T

SCALLOP

kohlrabi, elderflower, dashi, sorrel

PIGEON

beetroot, cherry, sorrel

VEAL SWEETBREAD

sweetcorn, XO, dandelion, magnolia flower, coriander, beef tendon, bone marrow

M A I N C O U R S E

DUCK

turnip, radish, rhubarb

RABBIT

salsify, hen of the woods, nasturtium, sea leek

HALIBUT

mussel, allium, burdock root, sea aster

T O F I N I S H

CHOCOLATE

rice, miso, kaffir lime, cep

CHERRY

woodruff, rose, sorrel

APRICOT

yoghurt, lemon balm, tagetes

C H E E S E C O U R S E

A selection of British cheese served with breads, crackers & chutney £12.00

(If taken as Dessert £7.50 supplement)

A discretionary service charge of 12.5% will be added to your bill. Price is inclusive of VAT at the current rate.

