



£130 per person

Wine flight £85 per person

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### Bread

Onion bread, rosemary butter

### Egg

Confit egg yolk, Parmesan custard, white balsamic, black olive

### Scallop

Caramelised scallop, smoked eel, apple, spring onion oil

### Asparagus

Seaweed, fennel, lime

### Lobster

BBQ lobster, miso parsley butter, lobster tortellini, Thai consommé

### Lamb

Caramelised lamb loin, morels, wild garlic oil

### Cheese

Tete De Moine, Tomme brûlée, thyme infused honeycomb, apricot purée, crackers

### Cucumber

Cucumber sorbet, poached grapefruit, gin & tonic

### Soufflé

Passion fruit and chocolate demoulded soufflé

Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

