

Summer Menu

Head Chef, Scott Paton



GOAT'S CURDS
brassicas,
preserved lemon

TUNA
shiso,
sesame

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

COURGETTE
barrel aged rice,
summer beans

VEAL
morel,
Roscoff onion

QUAIL
celery root,
Morteau sausage

SCALLOP
ginger,
kaffir lime

POTATO
celeriac,
truffle

DUCK
pear,
salsify

CHICKEN
allium,
tarragon

SOLE
pink grapefruit,
Espelette pepper

CHOCOLATE
Nicolas Berger,
pistachio

PEACH
crème fraîche,
raspberry

MANGO
coconut,
yuzu

APRICOT
vanilla,
elderflower

Cheese
(minimum 2 people £20pp)

FOUR COURSES
£130 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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