

# Summer Menu

Head Chef, Scott Paton



SCALLOP  
walnut,  
caviar

CRAB  
curry,  
mango

CHICKEN LIVER  
Pedro Ximénez,  
brioche

GOAT'S CHEESE  
brassicas,  
lemon

LANGOUSTINE  
Espelette,  
saffron  
  
(£20pp supplement)

VEAL  
morel,  
allium

TURBOT  
yuzu,  
green chilli

RICOTTA  
English pea,  
Penja pepper

WAGYU  
celeriac,  
truffled honey  
  
(£35pp supplement)

GUINEA HEN  
asparagus,  
chamomile

ST PIERRE  
carrot,  
vadouvan

POTATO  
leek,  
smoked garlic

CHOCOLATE  
Nicolas Berger,  
pistachio

DUCK EGG  
cherry,  
almond

APRICOT  
roasted vanilla,  
elderflower

HONEY  
crème fraîche,  
yuzu

Cheese  
(minimum 2 people £20pp)

FOUR COURSES  
£130pp

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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