

Seasonal tasting menu

5 courses £ 89

starters: pick one per person risottos: pick two for the table

beef tartaccio

anchovies, parmesan, pickled onions

crudo

mango, daikon, watercress

panzanella

beef tomato, red onion, cucumber, basil

summer

burrata, black olives, courgettes

artichokes

coffee, black lime, sweetbread

lobster

leek, vadouvan, lemongrass

+ £15pp

mains: pick one per person dessert: pick one per person

turbot

Courgette, basil, lardo

iberico pork

carrot, black pudding, Marsala

aubergine

grapes, miso, shimeji

chocolate

araguaní 72% Venezuela, hazelnut praline

Blackberries

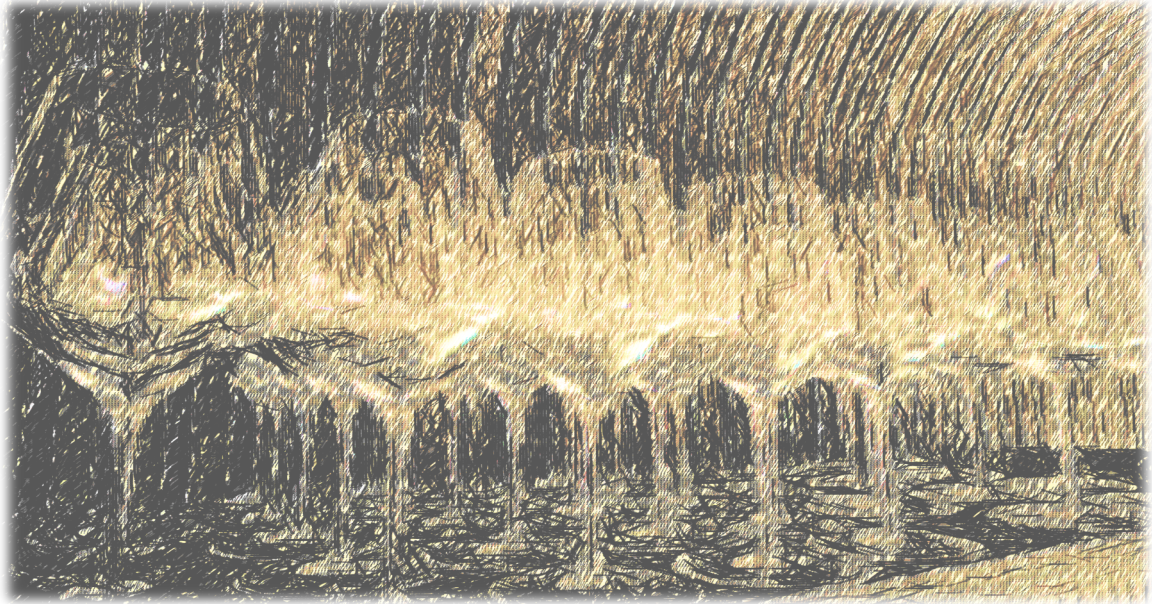
green shiso, white chocolate, lemon

Goat cheese

goat cheese ice cream with strawberries

Should you have dietary requirements or allergies, please speak with a member of our team when discussing the menu.

A 14.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT



Wine Pairing £49

Nv Ca' del Bosco, Cuvée Prestige Ed.46, Franciacorta, Italy

2021 Giunco Vermentino, Mesa, Sulcis, Italy

2021 Impero blanc de Pinot Noir, Fattoria Mancini, Marche, Italy

2020 Chassagne-Montrachet, Marc Morey, Burgundy, France

2017 Recioto della Valpolicella Classico, Nicolis, Italy