



January 2022

Moorhayes farm cheddar
Tamworth lardo

'anticipating hanami'
rice martini, pickled Sussex shishito, Park Farm blossom

Cornish yarg churros with fresh nettles
Dorset ike jime arctic char, white soy and meyer lemon
grilled Longhorn tongue 'ravigote'
raw scarlet prawn, fine herb nage and three cornered leek

Isley Walton fallow deer, Oxeye xo and pickled abalone

farmhouse sourdough with smoked potato
Oxeye brioche, confit egg yolk, oscietra caviar and chive

ORKNEY SCALLOP
grilled over blackcurrant branches
sombra squash, south coast yuzu and mustard leaf

CHARGRILLED SWEDE CONSOMMÉ
DONABE OF LAUREL AGED CHARLESTON GOLD RICE
sweet chestnut and artichoke

GRILLED BRILL FIN GLAZED IN MAUZAC VINEGAR

BRAISED CORNISH BRILL
kaluga caviar, sauce Tillington V5
'citrus, umami and lobster'

LONGHORN FROM TORI AND BEN'S HERD
'white flower' shiitake, bone marrow, parsley

ST. JUDE
black truffle, rosehip and button mushroom

WINTER CITRUS
sloe gin, crystallised sea purslane

ARHUACO BUSINCHARI COCOA
hot cocoa pudding, sesame ice cream, walnut vinegar, amabito no moshio salt

Rare tea, digestif and speciality coffee
hand crafted chocolates
plum leaf biscuit
black mandarin and tonka madeleine

Menu and prices subject to change