



DINNER

SMOKED EEL

Oscietra Caviar - Chicken Skin

BEETROOT

Beef Fat - Horseradish - Verjus

36 MONTH AGED PARMESAN

Pine Nut - Radish - Tomato

ISLE OF WIGHT TOMATOES

Apple Marigold

CUTTLEFISH

Broccoli - Trout Roe - Buttermilk

LOBSTER TAIL

Carrot - Vanilla - Grapefruit

LOBSTER CLAW

Spelt Grains - XO - Saffron

CRASTER KIPPER

Pink Fir Potato - Smoked Caviar

PARKER HOUSE

Smoked Butter

SALT AGED BEEF

Turnip - Lovage

OXTAIL

Mushroom - Duck Liver - Truffle

PINK LADY APPLE

Goats Yoghurt - Ginger - Rosemary

80% VALRHONA CHOCOLATE

Banana - Miso - Macadamia

White Peach

Amalfi Lemon

Madeleine

£165 per person

Wine Pairing – £110

Non Alcoholic Pairings - £65

Please note that these are sample menus.

Our menu and prices may change at short notice due to seasonality and produce availability.
If you have any food allergies or intolerance, please inform us via email on time of booking.

A discretionary service charge will be added to your bill.

All prices are inclusive of VAT