



Sample 12 Serving Menu

Daily baked sourdough
Dry aged butter

Pecan smoked Pastrami, dill pickled cucumber,
mustard mayonnaise

Kingfish tartare, white soy, mirin, nori

Escargots de Bourgogne, parsley miso

Fried chicken, smoked peppers, lime

Smoked Shetland monkfish, burrata, beetroot

Tiger prawn, citrus miso, cured trout roe

Galician octopus, hot sauce

Beef shin, Koshihikari rice

Steamed Norwegian Skrei cod, scallop vinaigrette

BBQ Saddleback pork chop, cep purée, fines herbes

Walnut gelato, Calvados caramel, Autumn raspberry

Honeyed custard, fig & orange purée, earl grey oil

Baked cheesecake, blackcurrant

Optional additional courses (subject to availability):

9yr old Parmesan custard, tomato relish, aged balsamic - £15.50 per person

A5 Miyazaki Wagyu beef - £65 per person

Ice cream:

Sweet Woodruff

Toasted Vanilla & Brown Sugar

Jersey milk gelato, Muskoka maple syrup



MICHELIN
2024