

TASTING MENU

Dorset crab

Mint / Cauliflower/ Granny smith apple/ Curry

Orkney scallop

Tartare/ Clementine/ Sea urchin/ Fennel

Veal sweetbread

Pineapple/ Black sesame/ Ginger

Or

Black winter truffle

(£20 suppl.)

Tagliolini/ Guanciale

Brill

Onion/ Banana/ Kaffir lime/ Dukkah

Welsh organic lamb 'Rhug estate'

Aubergine/ Gomasio/ Harissa/ Soya

Or

Veal

(£20 suppl.)

Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed

Chestnut

Mandarin/ Granola

£125 per person

DISCOVERY MENU

Arnaud Bignon

Chef/ Explore/ Flavour/ Ingredient/ Inspiration

£145 per person

Allergen information is available upon request

20% VAT is included

A discretionary 12.5% service charge will be added