

TASTING MENU

Dorset crab

Mint / Cauliflower/ Granny smith apple/ Curry

Smoked eel

Beetroot/ Dill/ Pumpernickel

Veal sweetbread

Pineapple/ Parmesan/ Ginger

Or

Australian black winter truffle

(£20 suppl.)

Tagliolini/ Guanciale

Orkney scallop

Broadbean/ Lovage/ XO sauce

Welsh organic lamb 'Rhug estate'

Aubergine/ Gomasio/ Harissa/ Soya

Or

Veal

(£20 suppl.)

Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed

Peach

Linseed/ Honeysuckle

£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