

AMUSE

BY KEVIN DALGLEISH

6

OF THE BEST

SPRING EDITION

TASTING MENU

95

**OPTIONAL
SOMMELIER'S CHOICE
WINE PAIRING**

70

**OPTIONAL
FINE WINE PAIRING**

90

Tasting menu must be taken by entire table.

A discretionary 12.5% gratuity will be added to your final bill.

All prices are inclusive of VAT.

Please inform us of any allergies or dietary requirements.

ONE

AMUSES

*Cone of whipped smoked salmon mousse - caviar - green apple - dill
Salt and pepper shimeji mushrooms - mushroom ketchup*

TWO

BEEF

*Amuse beef tartare
pickled shallots - egg yolk - spices - lavash bread*

THREE

BEETROOT

*Salt baked crapaudine beetroot
goats curd - pickled beetroot - blood orange*

FOUR

SCALLOP

*Roast Orkney scallop
cockles - mussels - asparagus - sauce Marinière*

FIVE

DUCK

*Roast crown of Peking duck
truffled hispi cabbage - celeriac - cep - green peppercorn and red wine jus*

SIX

CHEESECAKE

*Baked Brillat Savarin cheesecake
blood orange jelly - orange and cardamom ice cream*

A serving of cheese before or after dessert

TRUFFLED BRIE

*A serving of Ripe Baron Bigod - toasted sourdough - warm truffle honey
10 supplement*

SELECTION OF NESPRESSO COFFEE

4.5

6

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