

# 6

## OF THE BEST

### SPRING EDITION

#### ONE

##### AMUSES

*Cone of chicken liver parfait - toasted grains*

*Salt and pepper shimeji mushrooms - mushroom ketchup*

*Tartlet of cured sea trout - pickled white beetroot - sour cream - lemon*

#### TWO

##### TUNA

*Crudo of sashimi tuna*

*lime ponzu - melon - sea herbs - prawn toast*

*Add King's imperial caviar 5g for 16 or 10g for 30*

#### THREE

##### BEETROOT

*Salt baked crapaudine beetroot - goats curd*

*- pickled walnut - pink grapefruit - horseradish snow*

#### FOUR

##### LANGOUSTINE

*Roast langoustine tail*

*XO glazed pigs cheek - green apple*

*- dill - frothy langoustine bisque*

#### FIVE

##### LAMB

*T bone of lamb*

*romesco - courgette - green olive*

*- croustillant haggis - lamb sauce*

#### SIX

##### CHEESECAKE

*Baked Brillat-Savarin cheesecake - new season rhubarb jelly*

*- orange curd - blood orange ice cream*

*A serving of cheese before or after dessert*

##### TRUFFLED BRIE

*A serving of Ripe Truffled Baron Bigod*

*- warm almond Madeleine - hot truffle honey*

*10 supplement*

### SELECTION OF NESPRESSO COFFEE

4.5

### TASTING MENU

110

### 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.*

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SPRING

AMUSE

BY KEVIN DALGLEISH