

6

OF THE BEST

SUMMER EDITION

ONE

*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 - lime ponzu - melon - sea herbs - prawn toast
Add 6g King's Imperial caviar for 15*

THREE

*Carved tableside
Quail - white asparagus - wild garlic - quail's egg - roasting juices*

FOUR

Scallop - smoked citrus beurre blanc - King's Imperial caviar

FIVE

Beef medallion - morels - asparagus - foie gras - truffle

SIX

*Brillat-Savarin cheesecake - raspberry - elderflower
- raspberry ripple ice cream*

A serving of cheese before or after dessert

TRUFFLED BRIE

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

PETIT FOURS

*Chocolate honeycomb truffle
Lemon meringue
Sea buckthorn pâtes de fruits - elderflower*

SELECTION OF NESPRESSO COFFEE

4.5

TASTING MENU

125

OPTIONAL SOMMELIER'S CHOICE WINE PAIRING

75

OPTIONAL FINE WINE PAIRING

95

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.

6

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S U M M E R

AMUSE

BY KEVIN DALGLEISH