

AMUSE

BY KEVIN DALGLEISH

Celebrate Summer

First

Quail, creamed leek, charred onion puree, madeira 19

Girolles, duxelles, french onion, mushroom parfait, brioche 16

Amuse beef tartare, egg yolk, spices, crisps 17

Agnolotti, chicken, lobster, peas, broad bean 18

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

Fish

Tuna crudo, ponzu, melon, sea herbs, prawn toast 17

Langoustine, XO pig cheek, apple, dill, bisque 18

King scallop, smoked citrus beurre blanc, caviar 18

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

Main

Lamb, spiced aubergine, courgette, goats curd, crispy lamb shoulder, lamb sauce 38

Roe deer, douglas fir, celeriac, salsify, glazed cherry 39

Halibut en farce, burnt leek, dashi beurre blanc 38

Double baked soufflé, cheddar, leafy salad, vinaigrette 24

Wild bass, razor clam, gem lettuce, squid, calamansi, lemongrass veloute 36

Cheese

Truffled Baron Bigod, toasted brioche, truffle honey 15

Selection of wonderful cheese, crackers, oatcakes, grapes

Choose from - three 13 / four 15 / five 18

Dessert

Pine crèmeux, blackberry, basil 14

Brillat Savarin cheesecake, strawberry, elderflower, lime, strawberry ripple 12

Amuse mint choc chip, hot chocolate mouse, coco nibs 13

Selection of tea and coffee, petit fours 7

*For our selection of digestifs including dessert wines, ports and whiskies please ask a member of our team.
A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT. Please
inform us of any dietary requirements.*