

8

OF THE BEST

AUTUMN EDITION

ONE CANAPÉS

Beetroot - nori - horseradish
Cone of chicken liver parfait - toasted grains - bergamont
Cured trout tartlet - pickled beetroot - lemon - sour cream - trout roe

TWO

Tuna crudo - lime ponzu - prawn toast - melon
Add 6g King's Imperial caviar for 15

THREE

Anjou squab - spiced date - olive - pickled elderberry - Madeira

FOUR

Japanese milk bread - whipped hibiscus butter

FIVE

King scallop - smoked citrus beurre blanc - caviar

SIX

Creedy farm duck - carrot and apricot - foie gras - pommes Anna Madeira

SEVEN

Pine crèmeux - blackberry - basil

A serving of cheese before or after dessert

Alp Blossom
- fermented blackberry and port glaze - botanical crackers
10 supplement

EIGHT PETIT FOURS

Honeycomb salted caramel truffles
Mini lemon meringue tart
Cherry pâte de fruit - coke and lime gel
Hazelnut macaron

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.

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A U T U M N

AMUSE
BY KEVIN DALGLEISH