



Tasting Menu

Tasting Menu 99 | 154 With Wine

Chef Canapes

Champagne CH de L'Auche Brut, Blanc de Noirs, France

Selection of Bread & Butter

Amuse Bouche

Smoked Tomatoes

Ajo Blanco, Grape, fermented chilli & garlic, couscous, caviar (N)

Les Cerisiers Rose, Cotes du Rhone, France

Hand Dived Orkney Scallop

Prosciutto, agretti, grapefruit, massaman scallop roe sauce, scallop toast

Albarino, El Jardin de Lucia, Rias Baixas, Spain

Monkfish Tail

White miso, popcorn mussels, spiced carrot, olive, jalapeno, apple cider sauce

l'Ormarine Duc de Morny, AOP Picpoul de Pinet, Languedoc

Creedy Carver Duck ^{GF}

Local Beetroot, Cherry blossom, Duck leg sausage, Charred corn, Chicory

Château Tayac, AOP Margaux, Bordeaux

Passionfruit Mousse

Vanilla Sponge, White Chocolate Mousse, Passionfruit Jelly

Black Forest ^N

Dark Chocolate Mousse, Chantilly Cream, Chocolate Sponge, Amarena Cherry, Dark Chocolate Mirror Glaze, Macaroon

Domaine de Grange Neuve, Monbazillac, France

(Menu is subject to change, please ask your server)

Full allergen information is available upon request from your server.

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen.

An optional service charge of 10% will be added to your bill.