

TASTING 68

8 COURSES £68 PER PERSON

SEARED SCALLOPS, PANCETTA PEA CREAM,
CAULIFLOWER WHITE CHOCO POTATOES TUILLE GF N C

ORANGE & VODKA CURED SALMON NEGRONI
CAVIAR LEMONY AVOCADO CREAM GF

CRAB & BLACK TRUFFLE CROQUETTE GREEN APPLE COULIS
TRUFFLE MAIO MICRO HERBS

RILLETTE OF SMOKED MACKEREL
PICKLED CUCUMBER CARPACCIO & FENNEL JELLY
CUCUMBER COULIS GFO

LOBSTER PÂTÉ OCTOPUS SALAMI PISTACHIO CRUMBLE
CLEMANTINE COULIS KASABI CRACKER GFO C

MONKFISH WRAPPED IN PANCETTA THYME LEMON PANKO
CRUNCY ROMANESCO SPINACH GOF

WILD BASS CAVOLO NERO CHICKPEA
WILD GARLIC POTATO PURE' MUSSEL & LOBSTER JUS GF C

SELECTION OF 4 MINI DESSERTS
GOF

GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN - C = Contains CRUSTACEANS
VO = Vegan option - N = Contains NUTS - M = Contains MUSHROOMS

