



Sample Reduced a la carte

£65

Sharing Starters

Rosemary Focaccia

Olives, Thyme & Orange

Cooley Oyster, Sea Buckthorn Aguachile, Japaleno Oil

Radicchio di Lusia, Fermented Quince, Pecan

Raw Stone Bass, Black Radish, Miyagawa

Wood-Fired Prawns, Pickled Kumquat, Miso Butter

*

Please Choose Your Main

**offer might slightly change, depending on availability of produce*

Grilled Cod, Smoked Aubergine, Salsify

Tagliatelle, Wild Mushrooms, Smoked Butter

Middle White Pork Chop, Brown Shrimp, Castelfranco

Wood Grilled Monkfish, Scallop Skirt Veloute (£10 Supplement)

Cornish Mids, Smoked Butter - Green Salad

*

Please Choose Your Pudding

Cru Virunga Chocolate, Extra Virgin Olive Oil, Hazelnuts

Parsnip Ice Cream, Spiced Chai, Carob



£90

Sharing Snacks

Olives, Thyme & Orange

Rosemary Focaccia

*

Sharing Starters for the table

Shellfish Tower

Radicchio di Lusìa, Fermented Quince, Pecan

Golden Beetroot, Mint Gremolata, Champagne

Raw Stone Bass, Black Radish, Miyagawa

Wood-Fired Prawns, Pickled Kumquat, Miso Butter

Please choose one option for the table

**offer might slightly change, depending on availability of produce*

Option 1 : Wood-Fired Monkfish*

Option 2 Dry-Aged Cote de Boeuf*

Option 3:Wood-Fired Monkfish* & Dry-Aged Cote de Boeuf*

Beurre Blanc, Green Sauce

Cornish Mids, Smoked Butter

Green Salad

Please choose one option for the table

Cru Virunga Mousse, Caramelised White Chocolate, Hazelnuts

Parsnip Ice Cream, Spiced Chai, Carob