

## **lunch**

£45

### **BBQ GALICIAN OCTOPUS**

broccoli, miso, sesame

### **ISLE OF WIGHT TOMATO**

green strawberry, almond, olive oil

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### **LABEL ANGLAIS CHICKEN**

hen of the woods, stuffed wing,  
choy sum

### **LOIN OF SHETLAND COD**

romesco sauce, onions, cauliflower

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### **TULAMEEN RASPBERRY**

yoghurt, white chocolate,  
lemon verbena

### **CHEESE BOARD**

(£2.50 supplement)



## **tasting**

£105



### **CORNISH MACKEREL**

nori, dashi, radish

### **ISLE OF WIGHT TOMATO**

green strawberry, almond, olive oil

### **LIGHTLY SALTED COD**

lobster, thai green curry, choy, calamansi

### **VEAL SWEETBREAD**

onion, broad bean salsa, nasturtium

### **AGED BEEF SIRLOIN**

asparagus, truffle, potato  
*(add sliced Australian black winter truffle £20)*

### **PINEAPPLE**

vanilla, rum, coconut

### **BRUCE FARM STRAWBERRY**

wild strawberries, elderflower, pistachio

### **tasting wine**

option 1 £79    option 2 £125

### **additional cheese board**

£15

## **3 course**

£80

### **LIGHTLY SALTED COD**

lobster, thai green curry, choy, calamansi

### **VEAL SWEETBREAD**

broad beans, nasturtium, radish

### **SASHIMI TUNA**

cucumber, korean pepper, shiso

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### **AGED BEEF SIRLOIN**

asparagus, truffle, potato  
*(add sliced Australian black winter truffle £20)*

### **CORNISH TURBOT**

courgette, dashi, monk's beard, razor clam

### **SALT AGED DUCK**

chinese cabbage, pickled mooli, tomato

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### **BRUCE FARM STRAWBERRY**

wild strawberries, elderflower, pistachio

### **MANJARI DARK CHOCOLATE**

coffee, yoghurt, caramel

### **APRICOT**

rum baba, almond, amaretto

*a discretionary 12.5% service charge will be added to your final bill, prices are inclusive of VAT.*

*dishes may contain allergens, if you have any dietary requirements, please speak to a member of the team*