

LUNCH

LUNCH 3 £55 LUNCH 5 £75

CORNISH MACKEREL
strawberry, rhuboshi, tarragon

ARLINGTON WHITE EGG
cep, winter truffle, alsace bacon

SKATE ON THE BONE
jersey royal, burnt lemon, nori

CREEDY CARVER DUCK
wey valley asparagus, wild garlic, celeriac

70% GUANAJA CHOCOLATE
sesame, sobacha, anglaise

CHEESE BOARD
(£5 supplement)

TASTING

TASTING 5 £105 TASTING 7 £130

CORNISH MULLET
isle of wight tomato, artichoke, olive

ORKNEY SCALLOP
morel, alsace bacon, coffee

QUAIL
langoustine, peanut, lemongrass

WILD TURBOT
koshihikari, leek, bergamot

AGED BEEF
truffle, alliums, Bordeaux

BUBBLE TEA

GARIGUETTE STRAWBERRY
marigold, mint, caramel

À LA CARTE

£80

QUAIL
langoustine, peanut, lemongrass

CORNISH MULLET
isle of wight tomato, artichoke, olive

ISLE OF WIGHT TOMATO
tofu, olive, basil

AGED BEEF
truffle, alliums, Bordeaux

WILD TURBOT
koshihikari, leek, bergamot

BBQ CELERIAC
maitake, wild garlic, hazelnut

VERBENA BERRY
crepe, almond, lemon

100% ARAGUANI CHOCOLATE SOUFFLÉ
coffee, mascarpone, marsala

GARIGUETTE STRAWBERRY
marigold, mint, caramel

