

Nikhil Birthday Celebration – ‘Degustation’

Amuse Bouche

Scallop / Passionfruit / Bresaola / Mint

Tomato Granita / Burrata / Basil

Starter

Lobster Crab Mandu Dumpling / Squid Ink Poussin Pho / Baby Daikon

Lobster Summer Pea Tartlet / Umami Shallot Crumb

Meat

Poussin Kiev / Corn Four Ways / Garlic Compound Butter Sauce / Asparagus

A5 Wagyu / Watercress Wasabi Puree / Bernaise Gel / Large Leaf Spinach / King Oyster

Seafood

Squid / Iberico Pressa / Courgette / Carrot / Chorizo Sauce

Cheese

Roquefort Ice Cream / Honey Lemon Ricotta / Parmesan Tuile

Dessert

Strawberry Essence / Basil

Chocolate Marquise / Feuilletine / Orange Gel / Lavender

Pate de Fruit

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

Wine Flight 'Degustation'

Amuse Bouche

Bacchus 2018 / Kent / 12% / Pineapple / Grapefruit / Elderflower / Crisp

Starter & Meat

Pinot Grigio Piave DOC, La Cantina by Settimo Pizzolatto / 13.5% / Veneto / 2020 / Light / Zingy / Almonds / Walnut

Meat & Seafood

Starve Dog / Merlot / 13.5 % / S.E Australia / Jammy / Soft Tannin / Smooth

Cheese

Reserve Porto / 15 year / 20% / Blackberry / Cinnamon / Dried Fruits

Dessert

The Very Cautious One Gewurztraminer/Riesling Blend / 2017 / Rose / Citrus / Musk

Menu is subject to changes as a result of availability of ingredients. Ingredients are carefully selected from designated suppliers, are organic and sustainably sources. Rights are reserved to make suitable amendments should ingredients be unavailable. All components are prepared from scratch in a Covid safe environment with suitable measures taken where appropriate to reduce risk and ensure the safety of the client. All quotations are excluding value added tax and service charge which can increase on premium rate days such as Easter, Christmas eve, Christmas day, boxing day, new year's eve or new year's day. Allergenic content of food is provided in advance, however, there may be trace amounts of allergens within the produce from the supply chain. Active measures are undertaken to reduce this risk as much as possible.