



TASTING MENU

Lunch, 5 courses @ £65

Sommelier Wine Recommendation @ £65

Deluxe Recommendation @ £90

Canapés

Amuse bouche

Petit violet artichoke, hazelnut & Périgord truffles

Hebridean scallops, cauliflower & beurre noisette

Cannelloni of Anjou quail with endive

Cornish John Dory, agretti, celeriac, fennel & beurre noisette

Or

Highland wagyu braised in Barolo with puntarelle

Pre-dessert

Soufflé of Agen prunes, 70% 'Cru Virunga' ganache & Armagnac ice cream

or

Cheese

(Available as an additional course @ £10 supplement)

Petits fours

An optional 12.5% service charge will be added to your bill