



7 COURSE MENU

Amuse Bouche

Cream of Roasted Butternut Squash, Porcini and
toasted chestnuts

Baked
Plantain, Jerk
Billtong

Confit Potato, Black Olive, Pickled Daikon, Crispy
Kale

Pre Dessert

Apple Noodles, Yuzu Sorbet, Cumin Pastel

Warm Whisky Cream,
Chocolate, Chilli and Hibiscus

Cheese-board
(Supplement of £7.50 per
person)

£ 48

PER PERSON

Our kitchen is 100% free of Gluten, Eggs, and
Dairy

