



10 COURSE MENU

Amuse Bouche

Cream of Roasted Butternut Squash, Porcini and toasted chestnuts

Baked
Plantain,
Jerk
Billtong

Celeriac Shawarma, Coconut, Mint, Orange

Chicory Terrine

Slow Roasted Squash, Fried Oyster mushroom Rosti, Smoked
Aubergine

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)

£ 65

PER PERSON

ALL OF OUR DISHES ARE 100% FREE FROM DAIRY, GLUTEN & EGGS.
PLEASE FEEL FREE TO ASK OUR STAFF ABOUT ANY ALLERGENS OR
INTOLERANCES

