Enjoy the best seasonal produce with culinary creations from Executive Chef Gary Foulkes

Chef's view tasting menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Roast Orkney scallop, stuffed trotter, yeasted girolles, summer truffle

Grouse agnolotti, wild blueberry, smoked bacon, sweetcorn

Roast Newlyn cod, new season garlic, girolles, line caught squid

Wild sea bass, ceps, hand rolled rigatoni, smoked bacon

St Bartholomew, buckwheat digestive, oat cakes, Highland crab apple preserve

Burlat cherry, almond cream, cherry blossom, choux

Caramélia chocolate pave, banana ice cream, salt caramel, hazelnut

Petits fours

115.00

Chef's view tasting menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Roast octopus, taramasalata, Linzer potatoes, red wine bagna cauda

Wild turbot, Japanese mushrooms, buckwheat noodles, bonito dashi

Roast Newlyn cod, new season garlic, girolles, line caught squid

Burlat cherry, almond cream, cherry blossom, choux

Caramélia chocolate pave, banana ice cream, salt caramel, hazelnut

Petits fours

75.00

A reduced a la carte menu will be also available upon request.
Please note that the above menu is a sample and due to the seasonal nature of our ingredients, some dishes are subject to change.

Prices include VAT at 20%.
A discretionary 12.5% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies & intolerances upon request.