



EXCLUSIVE MENU

£110

(Sample menu - subject to change)

Stracciatella (vg)

Plant based Burella and Nduja, artichokes, preserved peppers, William's pear, olive

Tuna

Seared Yellowfin tuna, wasabi avocado, sesame & tobiko dressing, lotus

Tartare

Hand-cut beef fillet, maitake mushrooms, black truffle dressing, matchstick potato

Duck

Tarte fine of smoked duck, Pont d'Yeu, fig jam, prosciutto, beetroot, blackberries

-

Tortellini (v)

Aubergine & parmesan tortellini, scamorza cream, basil, pine nuts

Risotto (vg)

Carnoroli rice primavera, asparagus, petit pois, watercress, garlic

Stone Bass

Pan-seared stone bass, garlic prawns, tarragon, langoustine bisque, smoked caviar

Chicken

Corn-fed chicken supreme, creamed potatoes, wild mushroom sauce, black truffle

Lamb

Roast cannon of Suffolk lamb, wilted baby spinach, fried parmesan polenta, salsa Verde

-

Crème Brûlée (v)

Spiced rum crème brûlée, shortbread biscuits

Chocolate Tart (v)

Dark chocolate and orange tart, crème fraîche

Cheesecake (v)

Strawberry and elderflower, vanilla, lime, mint

Panna Cotta (vg)

Coconut milk panna cotta, charred pineapple, passion fruit