

ACT I

DEVILLED EGG

*Mousse of Smoked Sturgeon, Gribiche
Emulsion, Smoked Vinegar Jelly*

"LOX"

*House Cured King Ora Salmon, Sweet
Potato Alouettes, Wasabi Emulsion,
Roscoff Onion Escabeche*

SMOKED SARDINE

*Crispy Tatami Iwashi, Toasted Almond
Bavarois, Pickled Grape*

"CIOPPINO"

*Kanpachi Tartare, Fermented Tomato
Water, Smoked Mussel Emulsion*

HAMACHI CRUDO

*Nori Croustade, Burnt Leek & Kinako
Ponzu, Edamame, Shimeji*

"HUSH PUPPY"

*Sicilian Red Prawn Veloute, Sweetcorn
Mochi, Jalapeno, Kristal Kaviari Caviar*

COMPRESSED WATERMELON

Wild Trout "Floss", Toasted Coconut

FOIE GRAS PAVLOVA

*Lafitte Foie Gras, Fermented Shrimp,
Green Papaya, Combava*

BABY BACK RIB

48 Hour BBQ Suckling Pig, Textured Cure, Cassava

ACT II

"PICKLED FISH"

*Vinegared Horse Mackerel, Buckwheat Ponzu,
Buttermilk, Kristal Kaviari Caviar*

LANGOUSTINE

*Bourbon Flambee'd Langoustine, Ginger Oden
Dashi, Wild Mushroom Potsticker*

TURBOT

Roasted Bone "Chowder", Salsify

GUINEA FOWL

Morel, Oxidised Chardonnay

VENISON

21 Day Aged Venison | Spring Vegetables | Black Garlic

ACT III

"KEY LIME PIE"

Sudachi & Key Lime Curd, Swiss Meringue, Almond Sable

TUMA YELLOW 70% CHOCOLATE

Kumquat, Caviar, Salted Caramel

MIGNARDISES

TASTING MENU: £229 PER PERSON
