

STRATI

Some dishes may change depending on season and availability.

GOUGÈRE

Parmesan gougère, seasonal purée, served alongside a refreshing consommé.



SCALLOP

Scallop, 'nduja, miso, paprika



COURGETTE

Barbecued courgette, bergamot espuma, tarragon oil, assortment of sea herbs.



VENISON

Aged venison loin, coal-fired broccoli, cauliflower purée, bone marrow, and king oyster sauce.



TART

Earl Grey-infused custard tart, various textures of almond, coffee, and cocoa ice cream.



£180 per person