AUTUMN 2026

ICELANDIC UNI
BUCKWHEAT | SQUID | BLACK TRUFFLE

CARDOON
VACCHE ROSSE PARMESAN | TATAMI IWASHI | SMOKED SARDINE

ORA KING SALMON
SWEET POTATO | THAI SHALLOT | WASABI

ATLANTIC KANPACHI
SANSHO PEPPER | FIG LEAF | ELDERFLOWER

BABY ARTICHOKE
ANDIGNAC DUCK LIVER | YUZU BARIGOULE

PORCINI
BOUCHOT MUSSEL SAUCE | KAFFIR LIME | WHITE TRUFFLE

DARTMOUTH CONFLUENCE CRAB
ROE | FENNEL | GINGER

SCOTTISH LANGOUSTINE
PEPPERMINT | ARMAGNAC | SAUCE "JULIAN SERRANO"

TAUZIN CHICKEN
BLACK PUDDING | OXIDISED CHARDONNAY | SMOKED YUKON GOLD

"PALOMA"
GRAPEFRUIT | AGED TEQUILA | BASIL | TIMUT PEPPER

80% MAYAN RED CHOCOLATE
HAZELNUT | CARAMEL | IMPERIAL OSCIETRA CAVIAR

£194

WINE PAIRING AVAILABLE FOR £138

PLEASE ADVISE YOUR SERVER OR THE KITCHEN
DIRECTLY OF ANY ALLERGIES OR INTOLERANCES.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.