
TASTING MENU

Truffle pudding glazed in carob molasses,
stout from The Brew, aged Corra Linn

Spiny lobster on roasted chicken skin and
pickled golden beetroots from Ta' Guzman

Smoked eel with Siberian caviar and
ferments, red eye potato infused with
seaweeds and toasted yeast

Sea bream from the south coast waters,
black garlic with roasted shrimp and
chamomile vinegar sauce

14-day dry aged duck, Boltardy beetroot
from Joseph's farm, mulberry vinegar
sauce, aerated black garlic and duck fat
crumpet

Frozen sheep's yoghurt with marigold,
aerated perpetual lemon with preserved
verbena

Caramelized apple baked in verjus, spring
honey ice cream and wild thyme

Milleefiori honey cake

85pp

A discretionary 10% service charge will be added to your bill