
CHRISTMAS EVE TASTING MENU

Carrot tartlet with cured lampuki in coal oil, caper jam, shoots
and flowers

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

Purple reign tomatoes from Joseph's farm, juices infused with
spring offerings and lovage

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

Grilled salad with variegated kale, smoked cep custard and
elderflower with toasted seeds

Dill brined gem lettuce, horseradish, shimeji mushrooms and
truffle from Alba

Raw south coast Rossi prawn , sea jelly and fig leaf, buttermilk
and smoked pike perch roe

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

Sour cream and malt encased in toasted grains

Perfume lemon

195pp

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