
CHRISTMAS EVENTS MENU

Large white pork and eel doughnut,
cured pork fat and our blend of caviar

Cured bream, whipped emulsion of oysters, elderflower
dressing cherry belle radishes and winter shoots

Dry aged duck, boltardy beetroot, variegated kales
sauce made from the roasted bones, black garlic and pickled
mustard seeds

Amadei chocolate, caramel, blackcurrant
and apple

Perfume lemon

85pp

35pp - 1/2 bottle of wine

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