SAMPLE PASCATARIAN MENU

CANAPÉ

AGED KALUGA CAVIAR
Paimpol Coco Bean, Smoked Eel, Cuttlefish

BROWN CRAB
 Cured Mackerel, Cep “Consommé”

MACARONI GRATIN
Aged Comté Cheese, Scottish Girolles, Chickweed

HAND DIVED SCALLOP
“Choux Farci”

BBQ WILD TURBOT
Bouillabaisse, Mylor Prawn, Dorset Clams

OAK SMOKED SALMON
Chestnut Gnocchi, Black Trumpet, Butternut Squash

LEMON VERBENA
Yellow Chartreuse

PERU 60% CHOCOLATE
Sourdough, Pedro Ximenez, Salted Caramel

GOURMANDISE À PARTAGER

SUMMER MENU
£215

HOUSE SIGNATURE DISHES
Additional courses to be enjoyed by the entire table

CULTURED BUTTERMILK
“Aged Kaluga Caviar”
£45 pp