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