



## Tasting

AUTUMN

£75\*

7 COURSES

*French onion soup*

Miso & Comte croutons (V)

*Eringi & shiitake fricassee*

Crispy shallot, miso butter, brioche (V)

*Kentish beetroot cured sea trout*

Radish, cucumber, sansho whipped cream (Gf)

or

*Steak Tartare*

Edamame, black sesame and quail egg (Gf)

*Cornish hake & clams Bouillabaisse*

Fennel & saffron kombu dashi (Gf)

*Boneless teriyaki confit rabbit & bacon*

Rosemary sweet potato fondant, heritage carrots (Gf)

*Passion fruit pie*

Meringue, matcha & chocolate Cookie

*Yuzu & coconut panna cotta,*

Haku vodka blueberry syrup (Vg)(Gf)

## Cheese

£4 per person (optional)

We use fresh ingredients and some dishes may be replaced at short notice due to the availability of the products.

### **Booking and Payments**

- \*Minimum charge of £200 apply for the pre-designed menu.
- If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes before booking. We cannot accommodate any dietary requirements which have not been advised at the time of booking.
- All parties must choose from the same menu.
- Transportation cost is charged from DA16 at an hourly rate of £10 per hour and where the congestion charge and parking charges apply, these will be charged at estimate.
- Prices include the preparation of the menu items on the day and the cost of food.
- For the guest of 7 people or more, we will include an additional service staff for the duration of the service.
- Please note that we will require the payment in full in order to secure your booking.

### **Cancellation and Deposits**

- Orders cancelled or reduced within 7 days prior to the booked date will be charged in full.
- Orders cancelled or reduced more than 7 days prior to the delivery time will be charged at 50%.