

6 Course Tasting Menu

To Start

Salt beef brisket, capers, gherkins and smoked mayonnaise

Salted cod with crushed potatoes, chorizo, tomato & time vinaigrette

Main Course

Sous vide duck breast, potato fondant, baby carrots, berry jus

Pan-roasted hake, crab-crushed Jersey Royals, sauce grenoble

Edamame bean-stuffed Portobello mushroom, broccoli, beetroot ketchup (Vegan option)

Pudding

Vegan meringue, raspberry sorbet, fruit caviar

To Finish

Coffee, salted caramel truffles