



Supper Night

Tasting Menu by Ollie Dabbous
Wednesday, 21st & Thursday, 22nd of July 2021

R de Ruinart NV Champagne

First Course

Chilled pea and marigold soup

Second Course

Beetroot rose
with this morning ricotta, fragrant herbs

Third Course

Roast scallop
lemon verbena, cucumber, celery

Fourth Course

Grilled spiced quail
Date syrup, toasted grains

Fifth Course

Buttermilk pudding, London honey
