

## Set Menu

Two dishes per guest £23

Three dishes per guest £28

Please select one dish from each section

### Small Plates

Fennel-cured salmon with French beans, horseradish crème,  
pickled radicchio and caviar

Crispy filo king prawns with wasabi mayonnaise

Beef tataki and black truffle ponzu

Kohlrabi salad with crispy leeks and white goma dressing v

### Signatures

Oven-roasted cod and tomato-spiced consommé

Garganelli all'Amatriciana with crispy pancetta and pecorino

Baby chicken roasted with lemon and miso butter

Gnocchi with San Marzano tomatoes, garlic, pepperoncino and basil v

### Desserts

**Poire et pomme**

Pear and apple tarte Tatin with Tahitian vanilla ice cream v

**Torta al cioccolato bianco**

Yoghurt and white chocolate cheesecake with activated  
charcoal sorbet v

**La crema de naranja**

Valencian orange and cinnamon crème brûlée v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.  
v Suitable for vegetarians. Adults require around 2000 kcal per day.