

DIAL ARCH

Supper Club

CHAPTER 1: THE SEA

Amuse Bouche

Chawanmushi, Dorset crab & prawn savoury custard, salmon roe, Mitsuba

Paired with Casa Canevel Prosecco Rosé

Starter

Isle of Skye scallop tartare, samphire, citrus, sea jelly, Aojiso dressing

Paired with Babich Headwaters Sauvignon Blanc

Main Course

Grilled stone bass, seafood dashi, bok choy, Shimeji mushrooms

Paired with Chablis, Famille Brocard

Pudding

Matcha Tiramisu

Paired with ODE au Muscat Moelleux

Petit Four

Azuki & chocolate ganache

£65pp

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)