



Dinner Menu

Amuse

*Hand dived scallop, roasted cucumber, mussels,
razor clams, citrus caramel*

*Loch Ewe langoustine, Tamworth pork belly,
cauliflower, rabbit juice*

*Line caught Cornish sea bass, panko crusted beef shin,
mustard-miso butterscotch, green tea gosamio*

Chaource, purple fig, pistachio, Sardinian music paper bread

*Iced apple mousse, agen prune, lapsang souchong,
hibiscus nougatine*

*Valrhona guanaja crème, vanilla mascarpone,
snow pea gel, puff candy*

*Coffee with sweet treats served in the drawing room
(£3.50 supplement).*

£58.00 inclusive of VAT