



TODAY'S OFFERING

Vegetable Achar, Peanut, Apple 9 *Peanut/Sesame/Sulphur*

(Dehydrated then rehydrated pickled mix vegetables in a spicy and sour "pickle" sauce)

Puff Beef Tendons, Tomato Pancetta Kilpatrick, Oyster Mayo 11 *Sulphur/Fish/Molluscs/Egg/Mustard*

(Tendons are brined, braised, pickled and set overnight to be thinly sliced, then dehydrated & fried into beef crackers, seasoned with smoked salt & smoked tomato pancetta ragu)

Arepa, Eggplant Sambal, Bergamot Labneh 11 *Milk/Sulphur*

(A ground maize dough, originating from South America, notable in the cuisine of Colombia and Venezuela. Our version is an 8 days fermented corn bread)

Baby Candy Beetroot, Cherries, Apple Miso, Pecans 12 *Nut/Soy/Milk/Sulphur*

(Roasted Cornish baby beets in fig leaf oil & Banyuls vinegar with fresh cherries, caramelised pecans coated in a spiced syrup)

Broccoli & Stems, Onion Chinkiang Vinegar, Salted Egg Yolk 12 *Sulphur/Egg/Milk/Gluten/Sesame*

(Broccoli florets & salt brine stems, Chinkiang Vinegar flavoured onion gel with salted egg yolk in burnt butter, topped with crispy onions)

Crispy Desiree Potatoes, Yeast & Garlic Paste, Urfa Chilli 12 *Sulphur*

(Layers of thinly sliced potatoes, confit in avocado, coconut and smoked rapeseed oil with a cold emulsion of roasted yeast flakes & smoked garlic)

Seasonal Tomatoes, Coconut Sambal, Green Strawberries, Tomato Shrub 13 *Soy/Gluten/Sulphur*

(Fresh tomatoes from Natoora, with green chilli oil, 3 months preserved beef-heart tomato shrub in light soy & cider vinegar)

Rainbow Trout, Mauve Eggplant & Sun Blushed Tomato Caponata/ Tonburi 32 *Gluten/Soy/Sulphur/Shellfish/Fish*

(Whole deboned Hampshire rainbow trout, cooked on the plancha. Tonburi originated in Japan, it is plant-based and known as "land caviar")

Aged Halibut, Black Curry Mole, Grapefruit, Urap Sayur 34 *Molluscs/Soy/Sulphur/Fish*

(Norwegian Farm Halibut, a 27 ingredient, 5 days cooking process, curry flavoured black mole sauce with grapefruit salsa & spiced tamarind coconut soil)

Charred Spiced Chicken, Sate Lilit, Nasi Jagung, Sambal Matah 32 *Fish/Soy/Gluten*

(Boneless corn-fed chicken marinated in Malaysian curry paste, char-grilled with minced chicken and liver kebab, dehydrated corn risotto style & chicken floss sambal)

Beef Short-Rib Pastrami, Horseradish Butterscotch, Pistachio Pesto 34 *Mustard/Milk/Sulphur/Nut*

(28 day aged Lake District beef rib is brined for 10 days, smoked, steamed and roasted in spices, 3 days process to make Horseradish sauce with butter and Pedro Jimenez)

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL

DESSERT

Mango & Avocado Popsicles **8**

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka **9** *Sulphur/Nut*
(Dairy free chocolate sorbet, blueberry vinegar gel, with stem ginger and coco nibs)

Lemon Myrtle “ Floating Island”, Strawberry, Rhubarb sorbet **10.50** *Egg/Milk/Sulphur*
(Poached meringue & 8 years old Modena Balsamic crème Anglaise)

Gooseberry Crème Brûlée Tart, Roasted Peach Sorbet **10.50** *Dairy/Gluten/Sulphur*
(Classic crème brûlée, served in a filo pastry tart shell)

DESSERT WINE

100 ml/ 375 ml Bottle

La Fleur D’or 2015/ Sauternes/ Bordeaux/ France **15/60**

Turk 2016/ Eiswein vom Gruner Veltliner/ Niederosterreich/ Austria **17/68**

50 ml

White port NV/ Vierira de Sousa/ Porto/ Portugal **7**

Mancino Sakura Vermouth/ Giancarlo Limited Edition / Italy **12.50**

DIGESTIF

Grappa di Gewurztraminer – Marolo, Alba, Italy **9**

Grappa di Brunello- Marolo, Alba, Italy **9**

Calvados Pays D’Auge V.S.O.P- France **10.50**

Hine Rare, Cognac, France **23.00**

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