



Chef's Experience Menu

Black Bream, soy, tomato, saffron

Seabass

Avocado, moolie, wasabi

Flank tartare

Ponzu, wasabi, black onion,
sourdough

Brill

Leek, sardine, saffron

Lamb

Artichoke, cardamom, padron pepper

Optional selection of cheese (supplement 11.5)

Cultured Jersey yoghurt

blackberry, verbena, sorrel

Caramelized white chocolate

Passion fruit, sesame, spiced oil

Petit Fours

95

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information
on ingredients in our food which contain allergens