Chef’s Experience Menu

Chilled strawberry gazpacho

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Foie gras, pistachio sandwich
Chicken oyster, mushrooms, satay
Beef tartare, caviar, waffle

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Carabineros prawns
Pickled melon, ajo blanco

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Orkney scallop
Smoked cockle sauce

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Wild bream
Anchovy tapenade, boullabaisse

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Lamb saddle
Babaganoush, black garlic, gremolata

or

Cumbrian beef fillet
Truffle, Bordelaise sauce

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Eccles cake
Stilton

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Wild strawberry
Champagne, yogurt

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Tonka bean mousse
Amaretto, coffee ice cream

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Petit Fours

115

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