

SET MENU 1
OCTOBER 2017
£44

FOR PARTIES OF 10 GUESTS AND ABOVE

BURRATA, MANDARIN, LAVENDER OIL

MIXED GREEN BEANS, MUNG BEAN SPROUTS, CRISPY SHALLOTS, PEANUTS

ROASTED AUBERGINE, BLACK GARLIC, BROAD BEANS, BASIL

VALDEÓN CHEESECAKE, PICKLED BEETROOT, ALMONDS, THYME HONEY

QUAIL, MISO, BRAISED CHICORY, CHICARRON, VERJUS

KOJI RAINBOW TROUT, LABNEH, YUZU KOSHO, WATERCRESS, MACADAMIA

GINGERBREAD, APPLE CELERY SORBET, CRYSTALISED PECANS

BAKED CHOCOLATE GANACHE, PLUM SOIL, ORANGE OIL