

SET MENU 1  
AUGUST 2017  
£44

FOR PARTIES OF 10 GUESTS AND ABOVE

BURRATA, PEACH, CORIANDER SEEDS, VERJUS

MIXED GREEN BEANS, SHIITAKE, FREEKEH

ROASTED AUBERGINE, TAMARIND YOGHURT, PICKLED LEMON, PISTACHIO

VALDEÓN CHEESECAKE, PICKLED BEETROOT, ALMONDS, THYME HONEY

QUAIL, MISO, BRAISED CHICORY, CHICARRON, VERJUS

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

STRAWBERRY MESS, SUMAC, ROSE WATER

BAKED CHOCOLATE GANACHE, PLUM SOIL, ORANGE OIL

Please let the waiter know if you have any food allergies