

SET MENU 2
AUGUST 2017
£50

FOR PARTIES OF 10 GUESTS AND ABOVE

BURRATA, PEACH, CORIANDER SEEDS, VERJUS

ROASTED AUBERGINE, TAMARIND YOGHURT, PICKLED LEMON, PISTACHIO

ROASTED ROMANO PEPPERS, ZHOUC, ROSARY GOAT'S CHEESE, PINE NUTS

OCTOPUS, AVOCADO, SWEET CORN, CHIPOTLE

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

QUAIL, MISO, BRAISED CHICORY, CHICARRON, VERJUS

SIRLOIN ADOBO, PICKLED CUCUMBER, GREEN PAPAYA, TOMATILLO

STRAWBERRY MESS, SUMAC, ROSE WATER

BAKED CHOCOLATE GANACHE, PLUM SOIL, ORANGE OIL

Please let the waiter know if you have any food allergies