

SET MENU 2
OCTOBER 2017
£50

FOR PARTIES OF 10 GUESTS AND ABOVE

BURRATA, CLEMENTINE, LAVENDER OIL

ROASTED AUBERGINE, BLACK GARLIC, BROAD BEANS, BASIL

ROASTED BUTTERNUT SQUASH, TAHINI, PINE NUTS, ZA'ATAR

OCTOPUS, CRISPY KALE, JERUSALEM ARTICHOKE

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

QUAIL, MISO, BRAISED CHICORY, CHICARRON, VERJUS

SIRLOIN, CUCUMBER KIMCHI, PICKLED PLUMS

GINGERBREAD, APPLE CELERY SORBET, CRYSTALISED PECANS

BAKED CHOCOLATE GANACHE, PLUM SOIL, ORANGE OIL