

TASTER MENU

THE BRITISH COLLECTION

COUSE ONE

ORKNEY SCALLOP, SWEETCORN & YUZU

SEARED ORKNEY SCALLOP, SWEETCORN VELOUTÉ,
YUZU GEL, PICKLED APPLE AND A DELICATE CURRY OIL.

COURSE TWO

PRESSED GUINEA FOWL, BLACK GARLIC & APRICOT

PRESSED GUINEA FOWL TERRINE, BLACK GARLIC
PURÉE, APRICOT GEL, TOASTED HAZELNUT AND A LIGHT
HERB DRESSING.

COURSE THREE

VENISON LOIN, CELERIAC & BLACKBERRY

ROASTED VENISON LOIN, SILKY CELERIAC PURÉE,
BLACKBERRY JUS, FONDANT POTATO AND CRISPY
CAVOLO NERO.

COURSE FOUR

BLOOD ORANGE, WHITE CHOCOLATE & BASIL

BLOOD ORANGE CRÉMEUX, WHITE CHOCOLATE MOUSSE,
BASIL SORBET AND DELICATE ALMOND CRUMBLE.

COURSE FIVE

VALRHONA CHOCOLATE, TONKA BEAN & PEAR

DARK CHOCOLATE CRÉMEUX, POACHED PEAR, TONKA
BEAN ICE CREAM, CARAMELISED HAZELNUT AND
CHOCOLATE SOIL.

TASTER MENU

THE SIGNATURE COLLECTION

COURSE ONE

BEEF CARPACCIO WITH AGED PARMESAN

THINLY SLICED BEEF FILLET, PICKLED CAPERS,
TOASTED PINE NUTS, BASIL OIL AND FINELY SHAVED
PARMIGIANO REGGIANO

COURSE TWO

BURRATA, HEIRLOOM TOMATO & AGED BALSAMIC

ARTISAN BURRATA, HERITAGE TOMATO TEXTURES,
AGED BALSAMIC REDUCTION, BASIL OIL, PARMESAN
TUILE AND TOASTED PINE NUT

COURSE THREE

FILLET OF BEEF, BLACK TRUFFLE & MADEIRA

PAN-SEARED BEEF FILLET, BLACK TRUFFLE POMME
PURÉE, GLAZED ROSCOFF ONION, WILD MUSHROOM
DUXELLES, SEASONAL FINE BEANS AND MADEIRA JUS

COURSE FOUR

YUZU, ALPHONSO MANGO & COCONUT

YUZU CRÉMEUX, ALPHONSO MANGO SORBET, COCONUT
MOUSSE, PASSION FRUIT GEL AND DELICATE COCONUT
TUILE

COURSE FIVE

SICILIAN PISTACHIO, VALRHONA WHITE CHOCOLATE & RASPBERRY

PISTACHIO PARFAIT, VALRHONA WHITE CHOCOLATE
CRÉMEUX, RASPBERRY GEL, PISTACHIO PRALINE AND
FRESH RASPBERRIES