



SIGNATURES MENU

Includes homemade bread & petit-fours

Starters

White lentil donut and spiced yoghurt chaat, tamarind, mint, red & crispy onion
Tomato & charred watermelon salad, cashew 'feta', za'atar, charcoal cracker & tomato essence
Crudo of sea bass, taramasalata, coconut-curry leaf sauce, pickled sea weed & gunpowder
Smoked goat, fermented wild garlic crumpet, foie gras, kimchi, pomegranate & coriander

Mains

Roast cod, crushed peas, Jersey royals, lemongrass & shrimp sauce, green slaw
Clove-smoked rump of lamb, summer vegetable kedgeree, crispy okra, cucumber yoghurt
Sirloin of grass-fed beef, pepper, English asparagus, pumpkin seed & bone marrow sauce
Breast of chicken, paneer & wild mushroom fritter, fenugreek sauce, curry leaf semolina

Dessert

Orange blossom parfait, pink pepper sable, pistachio sponge, strawberries
Mayan-spiced chocolate & patchouli tart, pine nut ice cream
Alfonso mango, geranium cheesecake, mango & tequila sorbet

*All dishes can be adapted for dietary requirements, including vegetarian and vegans.

All our food is produced in a kitchen that handles **Nuts (including Peanuts), Wheat, Dairy, Eggs, Soya, Mustard, Celery, Fish & Molluscs**, and our dishes may contain one or more of these ingredients. If you have an allergy, please let us know in advance.