

# Menu

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*amuse-bouche*

the best bread we've made so far - *smoked dulse butter*

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## START

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caviar service - crème fraîche, potato variations

kaluga (50g) -65-    belgian osetra (50g) -100-    beluga (30g) -175-

bluefin tuna, pickled mushrooms, cucumber, yuzu aleppo, tempura asparagus -22-

grilled little gem, smoked almond, great hill blue, celery, chewy pear -16-

ricotta "gnocchi", fennel gremolata, black garlic fondue -18-

crab, beans, cress, radish, mustard emulsion -22-

seared foie gras, rye, rhubarb, strawberry -26-

seared scallop, parsnip, kaluga, garlic confit -24-



## MAIN

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butter poached halibut, watercress, forbidden rice, beurre rouge, sunchoke -48-

brown farms smoked pork chop, jicama, roasted pear, mustard jus -46-

grilled whole rainbow trout, persimmon 'salsa verde', preserved lemon, polenta -39-

risotto, pea fritter, crème fraîche, spring pea variations -36-

bavette, waffle fries, bernaise sabayon, cipollini tatin, braised trumpet mushroom -58-

## SWEET

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creameaux, strawberry variations -18-

lemon panna cotta, cactus sorbet, matcha crumble -16-

spice cake, pear, rosemary ice cream -16-

selection of local artisan cheeses -28-