

27<sup>TH</sup> MARCH  
TASTING MENU  
BY WILL GRAHAM  
£90



BEEF GOUGÈRES  
BONE MARROW CURD, PASTRAMI CRUMB

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CRAB TARTLET  
CANTALOUPE MOUSSE, FINGER LIME, SAFFRON, POMELO GEL

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MILK ROLL  
WILD GARLIC BUTTER, GARLIC CAPERS

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RABBIT RAVIOLO  
SMOKED LARDO, ASPARAGUS VELOUTÉ, SPRING VEGETABLES

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MONKFISH  
NORI, DASHI SABAYON, SPRING ONION TAPIOCA

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ROAST QUAIL  
HOT WATER PASTRY, MORELS, ASPARAGUS, WILD GARLIC

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COCONUT & CARDAMON YOGHURT  
MANGO, LIME BEIGNET

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PARSNIP & PEAR  
BROWN BUTTER CREMEUX, PARSNIP ICE CREAM, ALMOND CRUMB

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MILLIONAIRE CAKE

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PEANUT TRUFFLE

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UNFORTUNATELY WE CANNOT CATER TO ALLERGENS OR  
DIETARY REQUIREMENTS ON OUR TASTING MENUS

