



Olives	4
Spiced Cashews & Almonds	4
Lindisfarne Oyster	Each
Natural / Vinaigrette / Caviar	4 / 4 / 10
Glenturret Focaccia	5
Padrón Peppers & Whipped Roe	6. ⁵⁰
Veal Sweetbreads Dakgangjeong	18
Salt 'n Malt Fries	6
Tomnah'a Organic Leaf Salad	6



Warm Burrata, Golden Kiwi, Courgette

Rose Veal Tartare

Chestnut Gnocchi, Organic Squash, Roquefort

Shetland Cod, Black Rice, Preserved White Asparagus

BBQ Lamb, Romanesco, Cavalo Nero

Clementine & Crown Prince Choux Bun

Warm Manjari & Cardamom Mousse, Bramble Sorbet

Artisan Cheese Plate

Three Courses 70

Two Course Wine Pairing 25

Three Course Wine Pairing 35