ELEMENTS

Available Friday & Saturday evenings.
Chef's Counter tasting expereience is available every service

Traditional Tasting

The Prologue

Canapés Inspired by the Seasons
Rustic French Sourdough

The Beginning

Wild Halibut Ceviche
smoked apple - kohl rabi - buckwheat - wasabi sorbet

Tweed Valley Beef Short Rib
hazelnut - wild garlic - mushroom & truffle

The Middle

North Atlantic Stone Bass
denhead asparagus - leeks - mussels - caviar beurre blanc

Shhh Anu Lamb
braised shoulder - bbq jersey royals - peas - broad beans

The End

Golden Pineapple
yoghurt - lime

Chocolate Delice
noalya 40 % accordo chocolate - miso caramel - banana sorbet

The Epilogue

Selection of Artisan Cheeses - *(£18 supplement)*
fruit chutney - biscuits - truffle honey

Petit Fours

£110

Wine Pairing £80
Soft Pairing £60

Please note, a discretionary 10% service charge will be added to your bill