

## 8 Course

### Snacks

Red Pepper, Avocado

### Maitake

*Roasted and glazed in koji-soy, finger lime, wild garlic,  
monks-beard*

### Bread

*overnight sourdough, dill and whipped sunflower*

### Carrot

*Sand and white carrot terrine cooked in shio-koji,  
sesame jelly, nori*

### Artichoke

*textures of Jerusalem artichoke, mini eryngii,  
barley cous cous*

### Asparagus

*French new season green asparagus. Brassicas,  
spring herbs*

### Ice-Cream Sandwich

*mango, oats*

### Blueberry

*macerated and frozen, lemon curd*

### Pear

*Mouneyrac pear, almond, parkin*

### A Selection of Cheese

*from our friends at The Courtyard Dairy (£25)  
accompanying cheese flight (£15)*

Gariguet strawberry 'trifle' with tea or coffee (£6.50pp)

Wine pairing available at £80 per person

Prestige wine pairing available at £120 per person

Please Note A 12.5% Discretionary Service Charge Will Be Added To Your  
Restaurant Bill. For This To Be Removed Please Let Us Know.