

LUNAR

start

Loch Duart salmon, cucumber, wasabi, marinated roe
celeriac velouté, apple salad, candied walnuts
game pâté en croûte, black pudding, mustard, pickled vegetables
goats cheese, salt baked beetroots, candied hazelnuts, hibiscus

follow

dry aged beef sirloin, traditional trimmings
chicken breast, braised leeks, blue cheese, sauce vierge, toasted almonds
sea bream, samphire, tomato fondue, salsa verde
tagliatelle, butternut squash, brown butter, toasted seeds, kale

finish

roasted apple tart, vanilla ice cream
chocolate crèmeux, cherry, chocolate soil
vanilla panna cotta, honeycomb, maple syrup
blue cheese, pain d'épice, caramelised fig

3 Courses 49.50

by Noll Keating