



Chef's Experience Menu

Black bream, tomato, saffron
&
Sourdough choux, mushroom craquelin, Mrs Kirkham's

Scallop

Tigers milk, apple

Beef tartare

Ponzu, nigella seed

Turbot

Bergamot, roe salt, dashi

Lamb

Sairass, aubergine, courgette

Optional selection of cheese (supplement 11.5)

Cultured Jersey yoghurt

Blackberry, verbena, sorrel

Strawberry

Black pepper sponge, basil

Petit Fours

95

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information
on ingredients in our food which contain allergens