



Chef's Experience Menu

Butternut Squash, trompette
&
Sourdough choux, mushroom craquelin, Mrs Kirkham's

Asparagus

Goat's curd, pea ice cream

Cauliflower

Apple, onion, white balsamic

Roasted broccoli

Smoked almond, lemon gel

Aubergine

Miso, allium dashi, coconut

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