

HIDE & SEEK

WEEKDAY DATE MONTH YEAR

EIGHT COURSE MENU

Gem

Bread & broth

Flesh & bone

Celeriac with chervil, angelica seed & ripe avocado

Orkney scallop with white radish & shiso blossom

Nest egg

Tender swede with warm hay buttermilk & black truffle

Steamed day-boat turbot in a warm nasturtium broth

Roast goose with birch sap & white miso

Avocado leaf ice cream & blackcurrant

Fig leaf

Caline plum tartlet

Burnt liquorice root

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.