

# ROOM

WEEKDAY DATE MONTH YEAR

## 8 COURSE MENU

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Vegetables

Flesh & bone

Bread & broth

Hand-picked Cornish crab; chilled broth made from the shell & lime leaves

Avocado with white miso, pressed herbs & flowers

Nest egg

White beetroot with horseradish, caviar & lovage

Roast scallop with buckwheat dashi, golden turnip, pear & pine

Glazed barbecued Wagyu short rib, charred spring onion, mustard & molasses

Selection of cheeses, raisin & walnut loaf & seasonal chutney

*(Optional extra course £15 supplement)*

Iced crème cru, birch sap & tarragon

Jasmine

Camomile & Burnt liquorice root

140

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.

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