

À la carte

Oyster

Carlingford, Ireland

Served raw
Shaved ice mignonette

or

baked in French onion soup
grilled Comte

Scallop

Isle of Skye, Scotland

Warmed in foie gras fat
Gordal olive juice

or

served raw
Leche de Tigre

Tuna

Cadiz, Spain

Aomori Prefecture, Japan

Hamachi
Scorched with coal
Beef fat and roast chicken sauce

or

Otoro
smoked eel sauce
Oscietra caviar

Crab

Cornwall, England

Singapore chilli crab
Slow cooked yolk
Smoked cinders

or

Ginger and garlic
scallions
sticky rice

Turbot

Cornwall, England

Pil Pll of Iberian ham
Plankton scraps
Lardo

or

lychee and Horseradish
gravy of its bones

Dessert

Tiramisu
Ethical foie gras
Single estate chocolate

or

Lemon Top
Swiss meringue
lemon curd ice cream
Amalfi shaved ice

£95

Available supplements

Denia red prawn – tikka spice – caramelised head £15

Thirkleby Duck – roasted Cantonese style – crispy leg – strawberry hoisin £25