



Tasting menu

Memories by Marco Angelilli

Salmon

Cured citrus salmon, lemon ricotta, avocado cream, stuffed cucumber with smoked salmon mousse

Beef

Beef tartare, quail's egg, truffle, pecorino fondue, pickled shallot, broad beans and capers

Scallops

Pan fried scallops, cauliflower and Madagascan vanilla velloute, roasted hazelnut and samphire

Duo of Lamb

Rump of lamb and cutlet with stuffed tomato, dauphinoise potato, baby carrots, peas puree, broccoli and lamb jus

Stone bass

Celeriac fondant, baby carrots, parsnip puree, apple & celeriac slaw, braised fennel served with pernod sauce

Honey..... I'm home!

Honey and white chocolate parfait, peanut butter mousse, honey comb served with salted caramel ice cream

£50 + 12% service charge per person

(Tuesday evening to Friday evening)

