

## **Tasting Menu**

Stout Cup & Scallop  
Duck Caesar  
Cep Mushroom & Madeira 20 yrs  
Cassava & Carabineros

## **Chalk Stream Trout**

Nashi Pear / Daikon

## **The Quail**

Tortellini in Brodo / Black Truffle

## **Sourdough**

Bone Marrow / Cultured Butter / Gonnelli 1585 Olive Oil

## **Moqueca**

Aged Turbot / Manteiguiha Beans / Farofa

## **A4 Wagyu Sirloin**

Hen of the Woods / Cavolo Nero / Lobster Rice

## **Romeo & Juliette**

Cheese / Guava

## **Baba**

Cachaça / Pistachio / N25 Reserve Caviar

## **Blood Orange**

Yogurt / Sagu / Kinome

Sweetcorn Macaroon  
Cupuaçu Cake  
Tonka Fudge  
Quindim

## **Short Tasting Menu**

Stout Cup & Scallop  
Duck Caesar  
Cep Mushroom & Madeira 20 yrs  
Cassava & Carabineros

## **Chalk Stream Trout**

Nashi Pear / Daikon

## **Sourdough**

Bone Marrow / Cultured Butter / Gonnelli 1585 Olive Oil

## **Moqueca**

Aged Turbot / Manteiguiha Beans / Farofa

## **A4 Wagyu Sirloin**

Hen of the Woods / Cavolo Nero / Lobster Rice

## **Blood Orange**

Yogurt / Sagu / Kinome

Sweetcorn Macaroon  
Cupuaçu Cake  
Tonka Fudge  
Quindim

### 3 Course Set Lunch Menu

Stout Cup & Scallop  
Duck Caesar  
Cep Mushroom & Madeira 20 yrs  
Cassava & Carabineros

Sourdough / Cultured Butter

### **Chalk Stream Trout**

Nashi Pear / Daikon

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### **Longhorn Beef**

Hen of the Woods / Cavolo Nero / Lobster Rice

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### **Blood Orange**

Yogurt / Sagu / Kinome

Sweetcorn Macaroon  
Cupuaçu Cake  
Tonka Fudge  
Quindim