

Tasting Menu

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

Red Mullet

Ajo Blanco / Tomato / Basil

The Quail

Tortellini in Brodo / Black Truffle

Sourdough

Bone Marrow / Cultured Butter / Gonnelli 1585 Olive Oil

Moqueca

Aged Trout / Manteiguinha Beans / Farofa

Herdwick Hoggett

Courgette / Girolle / Broad Beans

Romeo & Juliette

Cheese / Guava

Baba

Cachaça / Pistachio / N25 Reserve Caviar

Fig

Fig Leaf / Verjus

Cupuaçu Cake
Tonka Fudge
Quindim

Short Tasting Menu

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

Red Mullet

Ajo Blanco / Tomato / Basil

Sourdough

Bone Marrow / Cultured Butter / Gonnelli 1585 Olive Oil

Herdwick Hoggett

Courgette / Girolle / Broad Beans

Romeo & Juliette

Cheese / Guava

Fig

Fig Leaf / Verjus

Cupuaçu Cake
Tonka Fudge
Quindim

Additional Courses (per person)

Quail / Tortellini in Brodo / Brioche Toast / Truffle 30

Chalk Stream Trout / Manteiguinha Beans / Moqueca Sauce 35

Cachaca Baba / Pistachio Ice Cream / N25 Reserve Caviar 35

3 Course Set Lunch Menu

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

Sourdough / Cultured Butter

Red Mullet

Ajo Blanco / Tomato / Basil

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Herdwick Lamb Rump

Courgette / Girolle / Broad Beans / Potato

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Fig

Pain Perdu / Tuma Yellow

Cupuaçu Cake
Tonka Fudge
Quindim

Additional Courses (per person)

Quail / Tortellini in Brodo / Brioche Toast / Truffle 30

Chalk Stream Trout / Manteiguinha Beans / Moqueca Sauce 35

Cachaca Baba / Pistachio Ice Cream / N25 Reserve Caviar 35