

TASTE OF WILD CARROT

STARTERS

Roasted sweet corn soup (v)

cacao oil, citrus essence

Baby spinach salad (v)

Parmesan, homemade miso salt, yuzu & truffle

Loch Duart salmon

seared, celery apple, bergamot gel

MAINS

Seared king scallops

British summer peas, buttermilk & summer truffle

Normandy duck magret

parsnip purée, chicory, raspberries

Acquerello risotto (v)

saffron & orange

DESSERTS

Seasonal vacherin

blackberry, clotted cream

Apricot & nectarines

coriander pesto, lime avocado sorbet

Mint & chocolate

Guanaja ganache, crunchy cocoa nibs & mint ice cream

Choose one dish per course

55 per person



*Please inform your server for any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.*