

The Menu

SET TASTING MENU 51

Crispy olives, whipped yoghurt, hot saffron honey, sesame
Grilled red prawns, pul biber brown butter, lemon

✳

Tomatoes, sumac pickled shallots, ancho chili dressing
Buffalo mozzarella, lovage & tomato pesto, pickled grapes

✳

choose your main course

Wild herb gnocchi, parmigiano cream, grilled zucchini, fresh peas
Catch of the day, saffron tahdig, parsley sauce, sultan raisin vinaigrette

✳

Rose parfait, grilled apricots, lemon curd, lovage oil

A LA CARTE

SMALL

Grilled semolina flatbread, brown butter, nigella seeds 3
Crispy olives, whipped yoghurt, hot saffron honey, sesame 10
Glazed young carrots, almond cream, crispy curry leaves 12
Buffalo mozzarella, lovage & tomato pesto, pickled grapes 15
Grilled red prawns, pul biber brown butter, lemon 15

MEDIUM

Tempura feta, grilled radishes, watermelon vinaigrette 16
Cured white fish, tarragon crème fraîche, ponzu, prawn oil 16
Tomatoes, sumac pickled shallots, ancho chilli dressing 16
Spaghetti, caviar, anchovy butter 22

LARGE

Wild herb gnocchi, parmigiano cream, grilled zucchini, fresh peas 22
Chicken schnitzel, grilled cabbage, smoked new potato, nduja, egg yolk cream 24
Catch of the day, saffron tahdig, parsley sauce, sultan raisin vinaigrette 26

SWEET

Rose parfait, grilled apricots, lemon curd, lovage oil 13

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