



Friday 8th May 2026

Petty Elliot X Jason Atherton

Canapés

Ikan Gohu

Raw tuna, citrus, basil & chillies

&

Marmite English custard tart

Umai Caviar

Champagne Savart, Ouverture Premier Cru Base 2023

First course

Olive Sambal

Asparagus tart, black olive sambal & burrata

Champagne Dhondt-Grellet, Terres Fines Premier Cru Base 2022

Second Course

Woku

Roasted sea bass fillet, woku sauce, turmeric-coconut arancini & roasted cherry tomatoes

Fanny Sabre, Beaune Blanc Les Prevolles 2023

Third Course

Merryfield Farm Duck

Green Peppercorn sauce & Spiced hispi cabbage

Domaine Jean Fery, Vosne-Romanée Les Cinq Terres 2022

Dessert

'Rhubarb and custard'

Homemade brandy snap

*Champagne R. Pouillon, Rosé de Maceration Premier Cru Base
2021/2022*

VAT included. A discretionary service charge of 12.5% will be added to your bill.
For information relating to allergens within our food, please request to view our
allergen matrix.