



TO START

Mussels, passion fruit and gorgonzola dolce

Add on Sturia Oscietra 'Prestige' caviar at Twenty Euro supplement



Tortelloni of braised leeks and 30-Month aged Comté, almond purée,
leek & seaweed Emulsion



Local red Prawns “KFP” with compressed apricots, mozzarella di bufala,
gamasio & verjus

TO FOLLOW

Confit “Fish du jour”, watermelon, smoked eel, date gel, basil & fish jus



'Assiette' of local Rabbit, mimolette custard, Razor
clam 'veronique', verjus sauce



Loin of Welsh lamb with white miso & furikake,
Bbq local langoustine, smoked yoghurt,
Fricassée of haricots verts & radish, pickled walnuts

THREE COURSE

One Hundred Euro
per person

*Kindly inform us if you have any dietary requirements or
if you suffer from any food allergies.*