Financial Times Laurent-Perrier Grand Siècle

	- CANAPE -	
	Montgomery gougères, pickled walnut	
	— First Course -	
HAND DIVED SCALLOP Cauliflower mushroom, dashi	ENGLISH ASPARAGUS Duck egg, hazelnut & truffle vinaigrette	BABY CUCUMBER SALAI Fennel & dill purée, kaffir lime, sea herb
	— Main Course –	
JOHN DORY Carrot & cardamon, crayfish, bisque	NEW SEASON LAMB Pressed shoulder, parsley, sweet garlic	WHITE ONION TART Grelot onion, Belper Knolle cheese
	——— Dessert ———	
CHOCOLATE SOUFFLÉ TART Cocoa nib ice cream	CANTALOUPE MELON almond milk foam, orange & marzipan ice cream	VANILLA & CARAMEL MILLE-FEUILLE Vanilla cream, milk confiture

£125

