



## FEAST MENU

The chef's selection of iconic flavours from the grill  
£95.00 per person

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### STARTERS

#### SALMON PASTRAMI ON ICE

Coriander | Parsley | Shallots | Bay Leaf | Peppercorns

#### YELLOW FIN TUNA

Yuzu and Verjuice Dressing | Spring Onion | Chilli

#### NATIVE SCALLOP ON ICE

Fig Leaf Oil | Pickled Cucumber | Cherry Blossom Vinegar |  
Salmon Mousse | Grapes

#### BUTTERMILK FRIED CHICKEN

M Smoked Firecracker Sauce | Pickle

#### BLACKENED SQUASH

Beef Emulsion | Crème Fraiche | Winter Mushroom

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### MAINS All served with a selection of sides and sauces

#### DINGLEY DELL PORK BELLY

Glazed Habanero Vinegar | Smoked Soy Sauce | Damson Jelly | Dashi

#### USDA PRIME RIBEYE | ON THE BONE

150g

#### BRITISH 65 DAY AGED SIRLOIN | ON THE BONE

150g

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### DESSERTS Selection of classic desserts to share