

FEAST



FEAST MENU

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

STARTERS

SALMON PASTRAMI ON ICE

Curried yoghurt | Nashi Pear Slaw

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

BURNT SWEET POTATO

Toasted Almond | Smoked Yoghurt | Chimichurri

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

DESSERTS Selection of classic desserts to share

All prices include VAT. A discretionary 12.5% service charge will be added to the bill. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.