

THE CHEF'S TABLE



EIGHT COURSES



Burrata, macadamia nut, black olive, rosemary milk bread

Cured Loch Duart salmon, caviar cream, pickled cucumber

Cornish John Dory, grilled onion emulsion, garlic and
anchovy cream

Squab pigeon, pickled walnut, barbecue chicory,
Jerusalem artichoke

Galloway beef, cauliflower, beetroot aioli, glazed shallot

Selection of British and European Cheeses

Fig leaf semifreddo, green apple, sable

Koko Kanu rum baba, mango, pineapple, coconut

SAMPLE MENU