

Evening à la carte

Crisps, fermented tomato seasoning ⁴

Gordal olives, guindillas ^{4.5}

Bread, cultured butter ⁵

Hash brown, 'nduja, pickled mussel, anchovy ^{4.5}

Mangalitza pork skewer ^{5.5}

Fried chicken, pickled cucumber, scotch bonnet honey ¹²

Cornish Tuna, burnt mandarin aguachile ¹⁸

Pumpkin tempura, guacasalsa, jalapeño ¹⁶

Radicchio and puntarelle salad, anchovies, comté ¹⁷

Girolle rice, corra linn, herb salad ²⁴ black truffle ¹⁵

Grilled duck, quince & almond mole, pomegranate ³⁴

Grilled sea bass, butter beans, salsa macha ³²

Sirloin, salsa tarasca, bone marrow ^{10/100g}

Chocolate mousse, hazelnut, olive oil, salt ⁸

Dulce de leche crème caramel ⁹

Miyagawa satsuma sorbet, bergamot curd, candied citrus ¹¹