

# Collaboration Menu

22 . 02 . 24



Guest Chef &  
Great British Menu Competitor  
**Louisa Ellis**

World Service Led by Head Chef  
**David Cartwright**



## Champagne & Snacks

<b>Tuna Tostada</b> Jalapeño   Avocado   Lime   Dashi Jelly	G	
<b>Spicy Beef Tataki</b> Black Garlic Rosti   Gochujang	D	

## First

<b>BBQ Beetroot</b> Seaweed & Wasabi Emulsion   Fermented Beetroot   Linseed Cracker	G V	
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## Second

<b>Hand-Dived Scallops</b> Apple   Champagne   Caviar   Dill	D	
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## Third

<b>Herb Fed Chicken</b> Hoisin Hispi Cabbage   Cauliflower Variations   Wild Garlic Emulsion Confit Chicken Leg & Pancetta Croquette   Satay Sauce	D G N	
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## Fourth

<b>Aged Lamb Rump</b> Coal Fat New Potato   Parmesan   Peas   Apple Cider   Wild Garlic	D G	
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## Fifth

<b>Pain Perdu</b> Baron Bigod   Truffle   Honey	D G	
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## Sixth

<b>Lime Yoghurt Mousse</b> Mango   Passionfruit   Ginger Biscuit   Coconut Granita	D G V	
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a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian