

*Graze, Hook, Hunt & Harvest
and Sweet Remedies.*

3-course menu

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, **CHARRED OCTOPUS**
rhubarb, bee pollen, summer truffles, brown butter shiitake mushrooms,
SPRING SHOOT SALAD
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

preserved lemon, sunchoke agnolotti, beet raisins, **BLACK PEPPER CRUSTED SALMON**
squash gnocchi, foraged mushrooms, delicata squash, foie jus, **DRIED-AGED STRIPLOIN**
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

breton sablé, salted caramelized white chocolate cremeux, chocolate almond sorbet,
DARK CHOCOLATE MARQUISE
meyer lemon curd, bay leaf ice cream, buffalo milk frozen foam, **LEMON SYRUP CAKE**
elderflower italian meringue, raspberry elderflower sorbet, chantilly cream,
RASPBERRY PAVLOVA



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4-course menu

| CHEF

amuse bouche

| GRAZE

stone fruit, basil, tomato sorbet, BURRATA DI PUGLIA

romanesco, duck prosciutto, bordelaise, watermelon radish, PAN-SEARED SCALLOPS

foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

rhubarb, bee pollen, summer truffles, brown butter shiitake mushrooms,

SPRING SHOOT SALAD

| HOOK, HUNT & HARVEST

preserved lemon, sunchoke agnolotti, beet raisins, BLACK PEPPER CRUSTED SALMON

spring onions, shishito peppers, chickpea panisse, foraged mushrooms,

lamb bacon jus, LAMB RACK AND LAMB BELLY DUO

squash gnocchi, foraged mushrooms, delicata squash, foie jus, DRIED-AGED STRIPLOIN

sunchoke, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

breton sablé, salted caramelized white chocolate cremeux, chocolate almond sorbet,

DARK CHOCOLATE MARQUISE

meyer lemon curd, bay leaf ice cream, buffalo milk frozen foam, LEMON SYRUP CAKE

elderflower italian meringue, raspberry elderflower sorbet, chantilly cream,

RASPBERRY PAVLOVA

