

CHEF'S EXPERIENCE MENU

- Pea and buttermilk soup, mint, crispy ham hock
(kcal 474)
- Wild mushroom and ricotta ravioli
(kcal 389)
- Seared scallop, grelot onion, pea purée, Parmesan
(kcal 289)
- Turbot, chilli squid, bisque and coconut
(kcal 506)
- Hampshire lamb rack, crispy braised shoulder, peas,
courgette, mint
(kcal 686)
- Red sorrel sorbet, white coriander, aero yuzu gel
(kcal 79)
- Smoked chocolate and whiskey pave, miso caramel,
white chocolate caramelised tuile
(kcal 754)
- Coffee, tea, chef's petits fours