



Menu

King scallops
hazelnut and vanilla veloute, white grape and Verjus
dressing, seaweed salt, Granny Smith apple puree

Roasted rack of lamb
English asparagus, lamb shoulder and confit garlic
croquette, courgette and basil puree, pickled walnut
emulsion, lamb jus

64% Valrhona chocolate
Maraschino cherries, chocolate feuilletine, almond
pastry cream

