

texture

MENU SURPRISE



Guided by the season and the market, Aggi will create a special 8 course menu, cooking some of his signature dishes

£90.00 per person

texture

TASTING MENU

SCOTTISH SCALLOPS

BONITO STOCK



JERUSALEM ARTICHOKEs

TEXTURES, CELERIAC JUS, PERIGORD TRUFFLES



ANJOU PIGEON

*CHARGRILLED, SWEETCORN, SHALLOT, BACON POPCORN,
RED WINE ESSENCE*



ICELANDIC LIGHTLY SALTED COD

BARLEY RISOTTO, PRAWNS, GRAPEFRUIT, SHELLFISH JUS



GRAIN FED BEEF, RIB EYE

*CHARGRILLED, OX CHEEK, HORSERADISH, OLIVE OIL
BÉARNAISE*



PRE-DESSERT



ICELANDIC SKYR

RHUBARB, MUESLI, GRANITÉ, GINGER

£85.00 PER PERSON

texture

IF YOU HAVE AN ALLERGY TO ANY FOOD PRODUCTS, PLEASE ADVISE US PRIOR TO ORDERING.
OUR FOOD PRODUCTS MAY CONTAIN TRACES OF NUTS.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

SCANDINAVIAN MENU

APPETISER



ORGANIC SALMON

GRAFLAX, SMOKED, HORSERADISH



ROASTED SCALLOPS

VEGETABLE NAGE, SEA FENNEL, HERBS



ICELANDIC LIGHTLY SALTED COD

BARLEY RISOTTO, GRAPEFRUIT, SHELLFISH JUS



PRE-DESSERT



VALRHONA WHITE CHOCOLATE

MOUSSE, ICE CREAM, DILL CUCUMBER

£78.00 PER PERSON

IF YOU HAVE AN ALLERGY TO ANY FOOD PRODUCTS, PLEASE ADVISE US PRIOR TO ORDERING.
OUR FOOD PRODUCTS MAY CONTAIN TRACES OF NUTS.