

Starters

La Latteria burrata, miso-marinated san manzano tomato tartare, black olive crumb, rice wine vinegar jelly & sour dough shards (v)

Ayrshire beef & eel carpaccio, whipped burrata, wasabi, akasu temaki reduction & shaved mushroom

Xo & yuzu linguine, soy-cured egg yolk & scallop roe bottarga

Main Courses

Soy & ginger Ayrshire sirloin of beef, tomato & onion seed relish, parsley bierre noisette puree & dashi confit san Marzano tomatoes

Courgette & tomato wonton cannelloni, lime leaf verde puree, tempura courgette flower, black olive & nori

Cornish sea bass, broccoli puree, purple-sprouting broccoli, caviar beurre blanc