



FORMER MAYFAIR

TASTING MENU
BY GREAT BRITISH MENU FINALIST KERTH GUMBS

Amuse Bouche

Johnny Cakes, picked crab, smoked mayo & roe



The Walled Garden

Heritage carrot, whipped goat's cheese & walnut
*NV Alandes, 'Paradoux' White Blend, Bodega Altocedro
13.5%, Mendoza, Argentina*



Commotion in the Ocean

lobster, coconut, cauliflower, cockles
2017 "Vistamare", Ca'Marcanda, 14%, Tuscany, Italy



Three Little Pigs

honey glazed Pork loin & cheeks, bacon, celeriac lasagne, artichokes & truffle
2003 Chianti Classico "Fonterutoli", Marchesi Mazzei, 13.5%, Tuscany, Italy



Snooze Cucumber & Frobscottle
(BFG)

pickled cucumber, chervil granite, yoghurt, elderflower & sloe gin



The Folk of the Faraway Tree

textures of blackberry, chocolate, sea buckthorn & buckwheat
NV Tannat "Alcyone", 20%, Atlantida, Uruguay

Tasting menu £95
Wine pairing £89 (*optional*)

Allergen information is available upon request. Please advise us of any allergies or dietary requirements.
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill.