

À LA CARTE

IGNITE	Sea Bream 18 <i>Kombu-Gin-Me bream, homemade bottarga, Mexican vanilla, voatsiperifery pepper, olive oil from Giacomo's family farm in Lazio</i>	<i>The first step in lighting a fire, the spark that causes combustion. Raw - taking inspiration from the Japanese sashimi.</i>
	Trout & Caviar 22 <i>12-day aged Ike-Jime Hampshire trout, HP18 oak, 3-month aged caviar grilled in konbu kelp</i>	
	Yellowtail 18 <i>5-day aged yellowtail, citrus sauce &amp; Castillo coffee from Miller's family farm in Colombia</i>	
SMOKE	Cauliflower 12 <i>Cauliflower cooked under ash, Rokko Miso, yuzu, tarocco orange, nori, Spanish black winter truffles</i>	<i>The evaporation of water and CO<sub>2</sub> immediately after the wood is lit and heated. Vegetables from the grill.</i>
	Garden Salad 12 <i>Smoked Cornish Agria potato, puntarelle, mizuna, wild rocket, East Sussex sansho pepper, coriander &amp; Rokko Miso emulsion</i>	
	Salsify 12 <i>Salsify, Jerusalem artichoke, saffron &amp; hazelnut emulsion, Ayrshire Blackthorn salt</i>	
FLAME	Langoustine 20 <i>West Highland langoustine, fermented Kissabel Apple, brain flatbread</i>	<i>Grilled in direct contact with AB55 whiskey barrels, HR2 Applewood, CM13 Silver Birch.</i>
	Scallop 15 <i>Hand-dived Orkney scallop, whisky barrel, Speyside sabayon, white konbu</i>	
	Native Lobster 16 <i>Scottish lobster, 24-month oak aged Jura chardonnay, HUMO 9 spice mix, Kagoshima beef fat 'flambadou'</i>	
EMBERS	Sea Bass 29 <i>6-day aged Cornish wild bass, cime di rappa, sake button onion, Crémant de Limoux sauce, salmon roe</i>	<i>Daily changing cuts of aged fish &amp; meat.</i>
	Turbot 26 <i>5-day aged Brixham turbot, fish bone &amp; lemongrass sauce, morel mushroom skewer with Arlington white yolk sauce</i>	
	Lamb 26 <i>30-day aged Cornish lamb, beetroot sauce, cedro &amp; castelfranco</i>	
	Beef 50 <i>Kagoshima A4 black cattle sirloin, Alexander buds, Sicilian tarocco &amp; sudachi 'dasbi', Swiss chard</i>	

## VEGETARIAN À LA CARTE

SMOKE	Cauliflower 12 <i>Cauliflower cooked under ash, Rokko Miso, yuzu, tarocco orange, nori, Spanish black winter truffles</i>	<i>The evaporation of water and CO<sub>2</sub> immediately after the wood is lit and heated. Vegetables from the grill.</i>
	Castelfranco 12 <i>Castelfranco skewer, cooked over apple wood, onion 'chutney'</i>	
	Morels 12 <i>Cooked over Herefordshire apple wood, Arlington white yolk sauce</i>	
FLAME	Garden Salad 12 <i>Smoked Cornish Agria potato, puntarelle, mizuna, wild rocket, East Sussex sansho pepper, coriander &amp; Rokko Miso emulsion</i>	<i>Grilled in direct contact with the wood, whiskey barrels, Japanese Ubame white oak Binchotan, cherry and apple trees.</i>
	Salsify 12 <i>Salsify, Jerusalem artichoke, saffron &amp; hazelnut emulsion, Ayrshire Blackthorn salt</i>	