



PLEASE NOTE, THIS IS A SAMPLE MENU WHICH IS SUBJECT TO CHANGE

FIRST STEP: BLUEFIN & TOMATO

Irish seaweed consommé, Mexican vanilla,
Girona 'volcanic' water

14-day aged fatty tuna, heirloom tomatoes,
woodruff & elderflower

Lean tuna tartar, nori pesto,
sorrento tomato & panzanella

SECOND STEP: AUBERGINE 'CAPONATA'

Sicilian stripe and Puglia Burrata cappelletti,
red pepper 'water'

Poached lunga, pickled Tropea onion, capers, bonito

THIRD STEP: CACCIUCCO

Mazara del Vallo red prawn spaghetti,
Sicilian yellow datterino gazpacho

French red mullet tempura,
Campanian courgette flower, foraged sea fennel

Atlantic 'cacciucco', CM13 silver birch,
Amalfi lemon purée

FOURTH STEP: LAMB & EEL

Shoulder gyoza, meadowsweet

Saddle 'cacciatora', Devon smoked eel, homemade
jasmin yoghurt

Leg, eel emulsion, smoked Balearic fatty tuna

FIFTH STEP: BEETROOT & ROSE

Sorbet, wood sorrel, buckwheat tea crumble

Chantilly, cocoa tuille, coffee biscuit, grapefruit

'Espresso martini' choux