

CHEF'S CHOICE SELECTED BY MILLER  
A SIX STEP 'FIRE DINING' EXPERIENCE

Trout & Caviar

Garden Salad

Wild Mushrooms

Scallop

Lamb

La Nube

*108 per person*

*To be taken by the whole table*

A HUMO WINE FLIGHT BY MERLIN

Voila

Tendu

Ikewen

Bourgogne Blanc

12 Volts

Maury

*89 per person*

À LA CARTE

IGNITE

Sea Bream 18  
*Kombu-Gin-Me bream, cedar wood soy,  
 25 year old balsamic, fermented datterino*

*The first step in lighting a fire, the spark  
 that causes combustion.  
 Raw - taking inspiration from the  
 Japanese sashimi.*

Trout & Caviar 22  
*11-day aged Ike-Jime Hampshire trout, HP18 oak,  
 3-month aged caviar, Rausu Konbu*

Yellowtail 19  
*10-day aged yellowtail, citrus sauce & Castillo coffee from Miller's  
 family farm in Colombia*

SMOKE

Cauliflower 18  
*Cauliflower cooked under ash, nori,  
 Rokko Miso foam, Wiltshire black Autumn truffle*

*The evaporation of water and CO<sub>2</sub>  
 immediately after the wood is lit and  
 heated. Vegetables from the grill.*

Garden Salad 14  
*Smoked Cornish Agria potato, mizuna, wild rocket,  
 East Sussex sansho pepper, coriander, heritage radishes*

Wild Mushrooms 18  
*Pied de mouton, girolles, 'beef steak' & alb,  
 Arlington White yolk sauce, hazelnut & saffron emulsion*

FLAME

Crab 17  
*Yorkshire pearl barley, fermented amarilla plum,  
 magnolia flamed Cornish brown crab*

*Grilled in direct contact with AB55 whisky  
 barrels, HR2 Applewood, CM13 Silver  
 Birch.*

Scallop 16  
*Hand-dived Orkney scallop, roe, nectarine, whisky barrel,  
 Speyside sabayon, kinome*

Prawns 24  
*Mediterranean mazzancolle, Kagoshima beef fat 'flambado',  
 nori flatbread, shitake emulsion*

EMBERS

Monkfish 25  
*10-day aged wild Cornish monkfish, friggittelli peppers,  
 'Huacatay' & green almond emulsion*

*Daily changing cuts of aged fish & meat.*

Lobster 32  
*Native Scottish Kombu-Gin-Me, 24-month oak aged Jura chardonnay,  
 Isle of Wright tomatoes, 8 spice mix*

Lamb 27  
*27-day aged Cornish lamb, beetroot sauce,  
 castelfranco & onion chutney*

Beef 60  
*Kagoshima A4 black cattle sirloin, spring onion,  
 elderflower & sudachi 'dashi'*