

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

IGNITE	<p>Mazzara Del Vallo 17 <i>Prawn, cauliflower, Rokko Miso, myoga, beetroot, brain tempura</i></p> <p>Trout & Caviar 22 <i>11-day aged Ike-Jime Hampshire trout, CM13 silver birch, 3-month aged caviar, Rausu Konbu</i></p> <p>Yellowtail 19 <i>10-day aged yellowtail, citrus sauce & Castillo coffee from Miller's family farm in Colombia</i></p>	<p><i>The first step in lighting a fire, the spark that causes combustion.</i></p> <p><i>Raw - taking inspiration from the Japanese sashimi.</i></p>
SMOKE	<p>Salsify 20 <i>Jerusalem artichok, buckwheat, Salsify, hazelnut saffron, oak roasted chesnuts, wiltshire truffles</i></p> <p>Garden Salad 15 <i>Smoked Cornish Agria potato, mizuna, wild rocket, East Sussex sansho pepper, coriander, puntarelle</i></p> <p>Wild Mushrooms 18 <i>Girrolles, yellow leg chanterelle & pied de mouton, bio enoki Arlington White yolk sauce</i></p>	<p><i>The evaporation of water and CO₂ immediately after the wood is lit and heated. Vegetables from the grill.</i></p>
FLAME	<p>Crab 17 <i>Yorkshire pearl barley, fermented red grape, magnolia flamed Cornish brown crab, kaffir lime</i></p> <p>Scallop 16 <i>Hand-dived Orkney scallop, pear, whisky barrel, Speyside sabayon</i></p> <p>Mussels 17 <i>Cornish, Kagoshima beef fat 'flambadou', smoked kohlrabi, sake lees 8 spice mix, kaffir lime, espelette pepper</i></p>	<p><i>Grilled in direct contact with AB55 whisky barrels, HR2 Applewood, CM13 Silver Birch.</i></p>
EMBERS	<p>Monkfish 25 <i>12-day aged wild Cornish monkfish, friggittelli peppers, 'Huacatay' & almond emulsion</i></p> <p>Turbot 32 <i>11-day aged Brixham turbot, geotropa mushroom, barley koji, sea buckthorn, Humo 'mole'</i></p> <p>Lamb 27 <i>31-day aged Cornish lamb, beetroot sauce, castelfranco & onion chutney, cedro</i></p> <p>Beef 60 <i>Kagoshima A4 black cattle sirloin, spring onion, baby chard, sudachi, roasted rice & sencha consommé</i></p>	<p><i>Daily changing cuts of aged fish & meat.</i></p>