

FIRST STEP:

MEDITERRANEAN OCTOPUS

Grilled skewer, potato flatbread,
Devon eel, chive emulsion

Head 'ragù', potato noodles, wakame,
Amalfi lemon

Potato 'insalata', sunomono, suhyo cucumber,
castelfranco

SECOND STEP:

PUMPKIN & CHEESE

Seaweed aged cheese & pumpkin gnocchi,
Parmigiano, enoki, winter truffle

Fresh cheese tempura, Delica & shiitake foam,
aged balsamic vinegar

Abajo
BY HUMO

THIRD STEP:

BRIXHAM TURBOT

8 day-aged loin, Aylesbury oak,
Tropea onion consommé & 'katsuobushi'

Collar skewer, CM13 silver birch, sudachi

Abajo
BY HUMO

FOURTH STEP:

ANJOU PIGEON

'Alla diavola' grilled breast, clementine,
braised leg, pickled daikon,
kombawa infused kefir

Abajo
BY HUMO

FOURTH STEP:

MONKFISH

Monkfish, sobacha infused kefir,
cime di rapa, pickled daikon, shiso

Abajo
BY HUMO

FIFTH STEP:

CARROT & TONKA

Carrot ice-cream, tonka crumble,
honey yoghurt foam

Carrot biscuit, tonka chantilly,
kumquat chutney, matcha cremoso

Abajo
BY HUMO