

LONDON STOCK—

10-COURSE AUGUST TASTING MENU-£65

Tomato pt. 1

Watermelon, cucumber, basil

Tomato pt. 2

Olive oil, black garlic, sourdough, anchovy

Venison Tartare

Truffle, blackberry, egg yolk, buckwheat

Scottish Mackerel

Barbecued beans, hazelnut, kohlrabi, beetroot

Alliums or “French Onion Soup”

Onion, wild garlic, leek, marmite, yeast flakes

Brill

Cider, mussels, seasonal greens, dill

Wild Mushrooms

Orzotto, ceps, black truffle

Roasted Duck Breast

Cherry, hibiscus, baby gem lettuce

Peach

Honey, olive oil, thyme, yoghurt, oats

Cherry Mille-Feuille

Pastry shards, roasted almond, Kirsch
