



Sample
Callum Graham's Signature Pescatarian Menu

Homage to the "Humble Potato"
Exmoor Cornish Salted Caviar

Jersey White Crab Meat & Brown Crab Pannacotta
Blood Orange, Fennel & Pernod

Cured & Torched Mackerel,
Buttermilk, Cucumber, Jalapeno & Dill Oil

Sourdough Crusted Brittany Halibut, Loire Valley White Asparagus,
Pickled Clams, Roasted Hazelnut & Jersey Oyster Emulsion

Selection of Artisan Cheese from Jean-Yves Bordier
(£19.50 as an extra Course)

Mojito Flavours

"Ivoire Valrhona Chocolate Bar"
Blondie, Pistachio & Forced Rhubarb

£129 Per Person
£66 Wine Pairing

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to a member of the team about ingredients in our dishes before you order your meal