

the dining room

charcuterie from the manor
cherry tomato, vanilla, garden herbs



red mullet, nashi pear, squid ink
guernsey abalone, whipped vinegar
'tendon and tongue'

white miso terrine, mushroom, trout
roe

sourdough, cultured butter

«risotto» chorizo, caviar

tortellini black

lobster, spring peas, black truffle

beef from the manor, dill pickles
horseradish



chocolate, buttermilk, passionfruit

umeboshi, umeshu, pickled sakura

chocolate frog
toasted rice ice cream, sweet
furikake