

the dining room

9-courses

Gilthead Bream
aji verde, bergamot

Sturia Caviar
lamb verbena pesto

Prawn Crudo
tomato, sabayon

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Iberico Cheek,
radish, toasted grains

Scallop
fig leaf, marinated roe

Beef from The Manor
kohlrabi, bordelaise

'Chalk and Cheese'
supplement £20

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Sn16 Honey
garden boshi, crème fraîche

Preserved Plum
plum baba, apple blossom

To Finish

ice cream sandwich
sheeps yoghurt & tulip
citrus tea

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175pp