



Chefs Amuse Bouche



Egg Yolk and Smoked Mash Raviolo, Crispy Capers and Parmesan Crisp



Cumin and Lemon Marinated Lobster Tail, White Beans, Carrot Puree, Chorizo Crumbs and Herb Oil



Roast Rack of New York Lamb, Slow Cooked Lamb Shoulder and Sultana Pastilla, Smoked Aubergine Puree, Tomato Chutney and Pearl Barley



Cheese Gougères and Local Pineapple Salsa



Classic Lemon Tart with Summer Berry Sorbet



A 10% Discretionary Service Charge will be added to the final bill.
If you have any allergy requests, please inform your server.

The Art of Doing Nothing

Part of The Liming and ICMI Collection