

THE
COCOCHINE

Canapes

Starter

Otoro

Japanese Soy, Golden Oscietra Caviar

Dutch White Asparagus

Razor Clam, Amalfi Lemon Hollandaise

Tanera Island Poached Langoustine

Leek, Morel, Lemongrass

Hand Dived Orkney Island Scallop

Pumpkin, Pickled Strawberry, Elderflower Sauce

Main

Dry Aged Wild Fillet of Turbot
Green Asparagus, Dorset Crab, Lemongrass Sauce

7-day Miso Marinade Cauliflower
Puree, Brown Butter Sauce

40-day Aged Rowler Estate Beef Fillet
Maitake, Red Wine Jus

Arnaud Tauzin Poulet des Landes
Tanera Island Langoustine, Morel, Shellfish Sabayon, Jus Gras

Dessert

66% Cocochine Chocolate
Biscuit, Golden Oscietra Caviar

Tahiti Vanilla Ice-Cream
Jaggery Caramel

Yorkshire Rhubarb Pavlova

Rowler Estate Quince & Vinegar Tart
Tosi Gorgonzola

Apple Savarin
Poached Caramelised Apple, Roast Apple Sorbet

Petit Fours

3 courses £145

Please note this is a sample menu subject to change according to the season

A discretionary 15% service charge will be added to the final bill

Prices inclusive of VAT