

MENU

2 courses £30

3 courses £39

Snack, Sour dough, butter

Starter

Salmon "teriyaki"

Duck liver, raspberry, brioche

Asparagus, egg yolk, lardo di colonnata

Tomato, strawberry, burrata, elderflower

Main

Poussin, carrot, spices

Lamb, pea, sheep's curd, baby gem

Monkfish, broccoli, brown shrimp, yeast

Mushroom, sheep's curd gnocchi, alliums

Dessert

Tiramisu

Peach, mascarpone, thyme

Manjari chocolate and mint

Cheeses, chutney, fruit bread (£3 supplement)

Should you require any information regarding allergens please ask a member of staff

A discretionary 12.5% service charge will be added to your final bill.
Inclusive of V.A.T. @ 20%.

TASTE OF MARIBEL

£65

£55 sommelier's selection

Cheddar and onion cracker

Wagyu tartare, mushrooms

Sourdough, butter

Tomato, strawberry, burrata, elderflower

Duck liver, raspberry, brioche

Monkfish, broccoli, brown shrimp, yeast

Lamb, bacon, pea, sheep's curd, baby gem

Poached pineapple, buttermilk, basil

Manjari chocolate and mint

Dark chocolate, sea salt

Cheeses, chutney, fruit bread (£12 supplement)

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