

The Seven

Braised ox cheek

Onion gastrique, smoked egg yolk, lilliput caper
Thibault Ducroix, Morgon, "Courcelette", Beaujolais, Burgundy, France

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Hand dived scallop

Xo velouté, spiced almond
Tenuta dell'Ornellaia, "Poggio alle Gazze", Tuscany, Italy

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Whipped potato

winter truffle, black garlic, pecorino paillettes
Gabrielskloof "Elodie" Chenin Blanc, Swartland, South Africa Germany

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Cornish cod

Turnip blanquette, lemon verbena, smoked pike roe
Gallina de Piel, "Mazapé", Tenerife, Spain

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Local hogget loin

belly bacon, caramelised cauliflower, leaf kimchi, golden raisin
Dominio del Aguilá, Reserva, Ribera del Duero, Spain

Or

Creedy carver duck breast

crispy titbits, salt baked beetroots, hibiscus
Vallet freres, Nuits St Georges 1er Cru "Chaignots", Burgundy, France

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Selection of British cheese

£10 supplement

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British blackberries

walnut, iced celery

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Oabika chocolate

cocoa nibs, sable

Or

Savarin

Lightly spiced exotics, ginger chantilly
Andrew Quady "Essensia" Orange Muscat, California

Menu price inclusive of wine pairing £200

Menu price £110



A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.