LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

PRIVATE DINING

Asian-Inspired Fine Dining

This menu brings together two things we love: the clarity and punch of Japanese, Korean and Thai cooking, and the quality of British produce. Classical technique underneath, bright and clean flavours on top, and nothing on the plate just for show.

YEAR ROUND, BUILT ON SEASONAL BRITISH PRODUCE

SNACKS

Korean Fried Chicken
gochujang glaze, sesame, spring onion

Prawn Toast, Made Properly
Thai herbs, nam jim dressing

STARTER

Orkney Scallop
served raw, ponzu, kohlrabi, green apple, shiso

MAIN

Roast Duck Breast
tamarind and palm sugar glaze, charred pak choi, Thai basil, jasmine rice

DESSERT

Yuzu Posset
black sesame shortbread, pink grapefruit

WITH TEA OR COFFEE

Petit Fours
matcha and white chocolate truffles, miso caramels

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.