



Atellium Tasting

Brown Crab and Samphire Beignets, Green Melon
Aioli

English Asparagus, Brown Butter Polonaise, Carrot
Gastrique

Strawberry and Lovage Cured Salmon Tart, Koji
Beetroot

Butter Poached Sole, Preserved Lemon and Basil
Hollandaise, Courgettes

Sheep's Ricotta Savoury Cannoli, Miso Pistachios,
Hot Fermented Honey



Please note, we cannot remove or replace elements from dishes due to the complexity and variety of ingredients used, which are intrinsic to the dishes themselves. Please notify us of any allergies.