

# the menu

CHEF  
Vaclav

## **Canapes:**

Seared king fish, avocado mousse, micro herbs (DF)

Cured trout, Kombu, fish roe, seaweed cracker (GF)

## **Full Course Meal**

Prawn ceviche, tequila, passion fruit granita (DF, GF)

Soba noodles, ramen, soy marinated quail egg (DF)

Plus Mackerel filet, sake marinated bok choy, beetroot  
purée ?

mb7+ wagyu sirloin, black truffle, dashi, cucumber  
compote (GF, DF)

Chocolate lava cake, mixed berries kumquat, gold leaf  
(V)

## **Wines:**

Arras Blanc de Blancs NV  
Forester Estate Sauvignon Blanc  
Xanadu Exmoor Cabernet

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences