

Begin

- Oysters, Lindenderry estate rosé mignonette **6.5**
- Hawkes potato, Giaveri White Sturgeon caviar **18**
Duck buns, plum mustard **14**
Jerusalem artichoke, onion broth **12**

A la Carte

- Scallop, tomato jam, bottarga, nori **34**
Wagyu tartare, Hawkes crisps **30**
Blue eye, oyster beurre blanc, Dutch carrots **36**
- Sher Wagyu Rostbiff, black garlic, beetroot **54**
John Dory, brassicas, anchovy, roasted yeast **50**
Homemade Tagliatelle, tarragon, confit yolk, leek, caprinella **44**
- Torello leaves, citrus vinaigrette **12**
Pomme purée **14**

Finish

- Caramel, apple, chantilly, dill sorbet **28**
Chocolate, berries, honeycomb **26**
Artisan cheese selection, condiments, & lavosh **40**

2025 AGFG Hatted Restaurant

