

FARU

SET MENU

Milk bread loaf & cultured butter

STARTERS

Hen of the woods, hispi cabbage, yeast crumb & mushroom dashi

Citrus cured trout, cultured buttermilk sauce, dill, radish & lemon

Braised beef short rib, onion jam, caramelised onion ketchup & nasturium

MAINS

Lamb rump, pressed lamb shoulder, asparagus, black garlic & mint

Sea bass, mussels, vadouvan sauce, carrot & toasted cashews

Kohlrabi fondant, broccoli puree, lemon gel & romanesco

DESSERTS

Pecan parfait, puff pastry ice cream, milk chocolate & maple

English strawberries, meringue, thai basil & strawberry sorbet

Cherry sencha creme brulee, pistachio crumb and cherry sorbet

2 COURSES | 32

3 COURSES | 35

Please note a discretionary service charge of 12.5% will be added to your bill.
Please make the team aware of any allergies.