

# BEAR

*by Carlo Scotto*

*Each morning begins with the quiet precision of Chef Carlo Scotto's team, preparing for service with the finest British ingredients, wild-foraged by the team and artisan-sourced, delivered fresh to the kitchen daily. These exceptional elements are as integral to the craft as the chefs who shape them.*

## MYLOR PRAWNS

heritage radish, worcesterberry & finger lime

## LAMINATED BRIOCHE & CARLO'S SIGNATURE THREE LAYERS OF BUTTER

## IKE JIME CHALK STREAM TROUT

foie grass, green walnuts & ardbeg

## ORKNEY HAND DIVE SCALLOP

mango, peanuts, coriander, roe & curry

## AGNOLOTTI

rolet gem squash, black garlic, mascarpone & tagete leaves

## "RAS EL HANOUT" DUCK

blauwschokker pea, girolles, wild damson & umeshu jus

## CARAMELISED FRENCH TOAST

St Helene, meadowsweet & truffle honey

## THE BEST BRITISH STRAWBERRY

wild fennel pollen

## BRITISH PEACH

marigold, roasted vanilla & thyme ice cream

Please advise of any dietary requirements or allergies. Please note that we are unable to accommodate vegan or menus free from milk protein, lactose intolerance, egg and allium. Price is inclusive of VAT. A discretionary 15% service charge will be added to the bill

**THIS IS A SAMPLE MENU THAT CHANGES DAILY.**