

Alice

EAT ME

## STARTERS

### THE NEBULA

Tuna, fennel, spring onion, elderflower, yuzu, ginger lime

### OLINK

Compressed pork belly, apple purée, white bean purée, kimchi, oyster mushroom, crackling

### AFTERNOON TEA (V)

Cauliflower mousse, miso, spiced corn fritter, leek, soufflé potato

### SURF AND TURF

Octopus carpaccio, kombu, chorizo, burnt citrus, coriander, lemon-thyme

## MAINS

### QUACK

Cured breast of duck, confit leg croquette, orange, rooibos, cranberry, saffron emulsion, pickle mushroom, duck jus

### THE REEF

Mosaic of fish, oyster flambe, milk crisp, caviar, sea air, coconut, basil split sauce

### THE MEADOW (V)

Jackfruit compression, mushroom anna, smoked carrot, miso, crystal chip, pea shoot, truffle – teriyaki jus

### BANDERSNATCH

Sous vide of beef, pistachio, smoked bone marrow, chimichurri infusion, togarashi,

## DESSERT

### THE GARDEN (V)

Roasted white chocolate, raspberry, baby candy apple, salted caramel sorbet, strawberry dust, nut crumble

### THE RED QUEEN

Roulade of meringue, berry rumtoff, coffee, coconut-tonka sauce, rum flambe, yoghurt freeze, toffee aroma

### THROUGH THE LOOKING GLASS

Crystal lemon meringue, whipped lemon curd, biscuit soil, vanilla pod sauce

### THE WHITE QUEEN

Coconut pannacotta, mango, hibiscus pearls, pineapple foam, pulled glitter sherbet, toasted coconut shavings

### THE TREE

Belgian chocolate tree, hazelnut, edible moss, lemon verbena sherbet, summer jellies, candy floss

### FROMAGE

Whipped brie, home-made cream cheese, blue, mature cheddar, figs, confit apple, chilli jam, smoked chutney, melba toast.