

# Adam Handling

## CHELSEA

### Starters

Butter-poached king crab, carrot, sorrel	28
Scallop ceviche, green tomato, kohlrabi, yarrow	22
'Mother' Celeriac, truffle, yolk, apple	21

Veal sweetbread, English peas, morels, wild garlic	26
Confit foie gras, smoked eel, Pink Fir potatoes, hispi cabbage	25

### Mains

Gigha halibut, broccoli puree, cuttlefish, oscietra caviar, whey butter	35
Roasted chicken, Jerusalem artichoke puree, white asparagus, frozen liver	30
Truffle custard, miso potatoes, peas, morels	35

Highland Wagyu beef & cheek, marrow crumble, beer onions, caramelised white onion and miso puree	42
Lemon sole, white beetroot, Monk's beard, seaweed butter	34

### Sides

New season asparagus and 3 corner leek Béarnaise	8
Truffle mash	10

Cornish little leaf salad	6
---------------------------	---

### Desserts

all at 15

Yeast parfait, Earl grey tea, pickled Granny Smith, honey

Compressed cucumber, burnt basil & dill

Chocolate stout, whipped miso, buckwheat crumb

White chocolate & artichoke flan, orange puree, celery

Poached rhubarb, saffron custard, jasmine tea sable

Baron Bigod, served with crackers and apricot & almond cake

### Tasting menu:

Scallops / King crab / Sweetbread / John Dory / Beef / Earl Grey / Cucumber  
7 course tasting menu £120 / matching wines £150