

MAOS

Blue Mountain School
London

Roasted celeriac and cured pork fat

Isle of Mull scallop, wasabi leaves and raw cream

Grilled short rib, roasted yeast and wild garlic

Reindeer moss, chicken skin and sorrel

Red prawns, dried cabbage and perilla

Mushroom and kombu chawanmushi

Iberico pork tartare, fermented mushrooms and ramsons

Apple and ginger kombucha

Madai and wild leaves from Sean's farm

Glazed tuna belly, soaked bread and seasoned nattō

Wild turbot with seaweed sofrito and magnolia leaf

Bone broth and wild garlic

Roasted bone marrow, beetroot, pickled onions and walnuts

Smoked Kobe beef and nukazuke carrots

Eggy farofias and almonds

Koji and honey cap ice cream with bergamot

Petit fours