



A TASTE OF AGs

Locally sourced, seasonally inspired

BEETROOT TARTLET

Beetroot Tartar, Goats Cheese, Candied Beetroot, Orange Suzette

MUSHROOM AND TARRAGON RAVIOLO

Cep Puree, Pickled Mushrooms, Parmesan Foam

HAKE

Candied Lemon, Pickled Daikon Radish, Citrus Sauce, Edamame, Shaved Fennel, Fennel Tops

GLAZED DUCK

Blood Orange Gel, Blood Orange, Duck Sausage, Chicory, Duck Sauce

VIOLETTE MOUSSE

Blackberry Sorbet, Miso Sable

A Taste of AGs £75 | Wine Pairing £40

Some of our food and drink may contain allergens. Please ask a member of staff if you require further information. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your account.



AN AG's JOURNEY

Locally sourced, seasonally inspired

BEETROOT TARTLET

Beetroot Tartar, Goats Cheese, Candied Beetroot, Orange Suzette

MUSHROOM AND TARRAGON RAVIOLO

Cep Purée, Pickled Mushrooms, Parmesan Foam

TURBOT

Candied Lemon, Pickled Daikon Radish, Citrus Sauce, Edamame, Shaved Fennel, Fennel Tops

GLAZED DUCK

Blood Orange Gel, Blood Orange, Duck Sausage, Chicory, Duck Sauce

TASTE OF ALEXANDER

Sauternes, Pear, Tonka

VIOLETTE MOUSSE

Blackberry Sorbet, Miso Sable

PETIT FOURS

Apple Toffee, Blood Orange Macaron, Toasted Chocolate Marshmallow

AGs Journey £110 | Wine Pairing £40

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