

PEAR & OLIVE



SCRATCH KITCHEN

MODERN ENGLISH FRENCH FUSION

Bee Wild

Tasting Menu

Jan 14, 15, 22

8 COURSE TASTING MENU

£70

WINE FLIGHT 4/ £22

One.

Wood Pigeon breast

Two.

Oxtail Ravioli En Friture

Three.

Wild Halibut Poached in
Vanilla Butter

Four.

Slow Cook Octopus

Five.

Venison Carpaccio,
seared foie Gras

Six.

Sous Vide Organic Local Egg
wild mushroom

Seven.

Filet Mignon, Stone Crab

Eight.

Cacao, tonka bean,
sheep milk, honey ice
cream

dine. drink. stay

A 12.5% service fee is added to each ticket,
at your discretion you can add additional gratitude.