LOOK. LISTEN. SMELL. TOUCH. EAT!
A fully immersive sensory dining experience by Caroline Hobkinson
In collaboration with Experimental Psychologist Professor Charles Spence

AMUSE BOUCHE
Insert your earplugs
Devour the freshly baked Bread roll without the use of your hands
Neuroscience has revealed a deep ‘cross modal’ connection, sounds can actually change how we perceive food experiences.
Can you hear the taste?

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SIGHT
Blindfold yourself
Your waiter will describe the dish to you
A Cracker bread is placed in front of you
The Smell of Roast Peppers and Fresh Rosemary is distributed
Remove your blindfold
Can you see the taste?

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SMELL
Salmon Sashimi accompanied by a Syringe filled with Ardbeg Ten Years Old.
Revered as the peatiest and smokiest Single Malt.
Inject the Salmon with the Whisky and eat it
Reconstruct the taste of Smoked Salmon with the Smokey Scent
Taste sensations are picked up chemically by our tongue.
The sensation of flavour is a combination of taste and smell. Most of flavour is smell.
Can you smell the taste?

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TOUCH
Palate cleanser
HENDRICK’S Gin infused Cucumber Granita
Slurp with texture treated spoons with
Rose Water Crystals and Maldon Sea Salt

TOUCH
Main
Saddle of Venison with foraged Prunes, Chanterelles and Wild Cherries
Grab the hand carved long tree branch and spear it
Can you feel the taste?

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SOUND
In collaboration with Condiment Junkie
Sonic cake pop
Please take your phone
Dial 0845 680 2419

Research at Oxford University proved that by changing a sound alone we can change a taste from Bitter to Sweet.
A low note brings out the Bitter, a high pitched sound brings out the Sweet flavour.
Can you dial a taste?