



Tasting menu February 2025 (sample menu)

Chef's selection of canapes

Homemade bread and butter

Goat curd mousse, granola, truffle honey, pear, walnut

Handpicked crab, radish, cucumber, with warm citrus sauce

Herb-fed chicken and smoked eel agnolotti, celeriac, and parsley

Halibut, heritage carrots, grapes, mussels, verjus

Haddon Estate venison, Jerusalem artichoke,
kale, pomme dauphine, chocolate sauce

Optional cheese course £18

Pre-dessert

Baked Mauritian sugar tart, pear, stem ginger

Chocolate, prune and blood orange parfait, with Pedro Ximenez custard

£90 per person

****If you have an allergy or intolerance****

Please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians (VE) dishes are suitable for vegans (VEa) dishes that can be adapted to be suitable for vegans (GF) relates to food that has no gluten-containing ingredients (GFa) are dishes that can be adapted to suit a gluten-free diet