

# Tasting Menu

## Snacks

Chef's daily selection (GFa)

*Ferghettina Franciacorta Brut, NV, Italy or  
Champagne Taittinger Brut Réserve, NV, France*

Bread and whipped flavoured butter (GFa)

## Starter

Beef shin tartlet, onion, Jerusalem artichoke (GFa)  
*Côtes du Rhône Villages Les Coteaux, France or  
Nielson Santa Barbera Pinot Noir, USA*

## Fish

Salt cod, pickled fennel, smoked mussels, samphire, langoustine bisque (GF)  
*Picpoul de Pinet L'Ormarine, France or  
Vallet Frères Bourgogne Blanc, France*

## Main

Venison, potato rosti, celeriac, spring onion, red wine jus (GFa)  
*Feline I Monili Primitivo, Italy or  
Le Riche Cabernet Sauvignon, South Africa*

## Pre dessert

Baron Bigod cheesecake, apple, walnut (GF)

## Dessert

White chocolate mousse, blood orange, pistachio (GF)  
*ZII Cascinone Palazzina Moscato d'Asti, Piemonte, Italy or  
Kardos Tokaji Aszú 5 Puttonyos Butella Reserve, Hungary*

## Optional cheese board

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes,  
quince & apple chutney (GFa) (£7 supplement)  
*Sandeman 10 Yr Old Tawny Port, Portugal - £8 supplement*

## Petit fours

Chefs selection of delicate, handcrafted sweet bites (GFa) (VEa)

**£75 per person**

**£55 wine flight or £75 premium wine flight**

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet

# Plant-based Tasting Menu

## Snacks

Chef's daily selection (GFa) (VE)

*Ferghettina Franciacorta Brut, NV, Italy or  
Champagne Taittinger Brut Réserve, NV, France*

Bread and whipped butter (GFa) (VE)

## Starter

Mushroom tartlet, black garlic, spring onion (GFa) (VE)

*Côtes du Rhône Villages Les Coteaux, France or  
Nielson Santa Barbera Pinot Noir, USA*

## Intermediate

Jerusalem artichoke, herb emulsion (GF) (VE)

*Picpoul de Pinet L'Ormarine, France or  
Vallet Frères Bourgogne Blanc, France*

## Main

Shallot tarte tatin, rosti and celeriac (GFa) (VE)

*Feline I Monili Primitivo, Italy or  
Le Riche Cabernet Sauvignon, South Africa*

## Pre dessert

Feta & beetroot mousse, apple, walnut (GF) (VE)

## Dessert

Dark chocolate mousse, blood orange, pistachio (GF) (VE)

*Zli Cascinone Palazzina Moscato d'Asti, Piemonte, Italy or  
Kardos Tokaji Aszú 5 Puttonyos Butella Reserve, Hungary*

## Petit fours

Chefs selection of delicate, handcrafted sweet bites (GFa) (VE)

**£75 per person**

*£55 wine flight or £75 premium wine flight*

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet