

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)
ZII 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