

Tasting Menu

Snacks

Chefs daily appetiser (GFa) (VEa)

Ferghettina Francorta Milledì | Italy or *Champagne Taittinger Brut Reserve | France*

Bread and whipped flavoured butter (GFa)

Starter

Pigeon breast, date ketchup, beetroot (GF)

Nuovo Quadro Gavi di Gavi | Italy or *Vallet Freres Bourgogne Blanc | France*

Fish

Red mullet, chorizo jam, fennel, courgette,
cucumber, langoustine bisque (GF)

Ontanon Rippa Dorii Verdejo | Spain or *Tabali Pedregosa Viognier | Chile*

Main

Beef fillet, pomme fondant, celeriac, mushroom, red wine jus (GF)

Cotes du Rhone Villages, Les Coteaux | France or *Casa Ferreirinha Vinha Grande | Portugal*

Optional cheese course - £8 supplement

Baron bigod cheesecake, walnut, pear sorbet (GF)

Sandeman 10 year Tawny Port - £8 or *Sandeman 20 year Tawny Port - £15*

Pre-dessert

Banana & dark chocolate magnum, hazelnut (GF)

Dessert

Lemon tart, white chocolate, blackberry (GF)

Zii Cascinone Palazzina Moscato D'Astri | Italy or

Chateau Tirecul la Graviere Monbazillac | France

Petit fours

Chef's daily selection of delicate, handcrafted sweet bites (GFa) (VEa)

£80 per person

£55 Select wine flight or *£75 Signature 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

Chefs daily appetiser (GFa) (VE)

Ferghettina Francorta Milledì | Italy or Champagne Taittinger Brut Reserve | France

Bread and whipped flavoured butter (GFa) (VE)

Starter

Smoked feta mousse, pickled celery, walnut, apple, grape (GF) (VE)

Nuovo Quadro Gavi di Gavi | Italy or Vallet Freres Bourgogne Blanc | France

Intermediate

Smoked cream cheese, feuille de brick, beetroot, pear (GFa) (VE)

Ontanon Rippa Dorii Verdejo | Spain or Tabali Pedregosa Viognier | Chile

Main

Pumpkin feta spinach & onion Wellington, pomme fondant,
roscoff onion, crispy sage, chive cream sauce (VE)

Cotes du Rhone Villages, Les Coteaux | France or Casa Ferreirinha Vinha Grande | Portugal

Optional cheese course - £8 supplement

Feta mousse, walnut, pear sorbet (GF) (VE)

Kardos Tokaji Aszu 5 Puttonyos Butella Reserva - £14.50

Pre-dessert

Banana & dark chocolate magnum, hazelnut (GF) (VE)

Dessert

Vanilla panna cotta, mango salsa, coconut sorbet (GF) (VE)

Zii Cascinone Palazzina Moscato D'Astri | Italy or

Chateau Tirecul la Graviere Monbazillac | France

Petit fours

Chef's daily selection of delicate, handcrafted sweet bites (GFa) (VE)

£80 per person

£55 Select wine flight or £75 Signature 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.