

TASTING MENU

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU IS AT 2.00PM FOR LUNCH AND 9.00PM FOR DINNER
£95.00 per person, £147.00 with matching wines

FOIE GRAS WITH A FINE TARTLET OF ROASTED FIGS

Seasonal leaves and light port jus

Nine Oak Chardonnay, Kent, UK 2023

VEAL SWEETBREAD

Saffron risotto and glazed carrots

Dom Bella, Pinot Noir, Dão, Portugal 2023

MISO GLAZED COD

Indonesian-style green bean salad, sweet potato and miso butter sauce

Pyramid Valley, Chardonnay, North Canterbury, New Zealand 2011

HONEY GLAZED DUCK

Carrots, plum and ginger

Château La Tour de By, Medoc, Bordeaux, France 2018

DARK CHOCOLATE AND PISTACHIO FONDANT

Pistachio ice cream and pistachio brittle

Ch. Villefranche, Sauternes, France 2022

We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best available seasonal produce whenever possible.
If you have a food allergy, intolerance, or sensitivity please speak to a member of our team upon placing your order.

Adults need around 2000 Kcal a day. All prices are inclusive of VAT.