

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 PARFAIT

Figs, warm brioche and Pedro Ximénez Jelly

Reisling, Qba Max Richter, Germany 2023

CEP RISOTTO

Cep and herb stuffed chicken wings, aged Parmesan

Dom Bella, Pinot Noir, Dão, Portugal 2023

PAN-SEARED NEWLYN JOHN DORY

Emulsion of saffron potatoes and razor clam, broccoli and lemon beurre blanc

Château Sainte Roseline, Magnum, Provence, France 2020

PEPPER-GLAZED CREEDY CARVER DUCK

Crispy confit leg, mushrooms and sweetcorn

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

BLACKBERRY SOUFFLE

Blackberry sorbet

Château 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.