

# 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

**£99.00 per person, £153.00 with matching wines**

## BALLOTINE OF FOIE GRAS

Burnt orange gel, pistachio, Madeira and toasted brioche

*Malmsey Blandy's 15-year-old, Madeira, Portugal*

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## JERUSALEM ARTICHOKE AND TARRAGON RISOTTO

Slow-cooked artichokes and truffle emulsion

*Soave Classico 'La Rocca', Pieropan, Veneto, Italy*

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## ROASTED WILD SEA BASS

Fennel cream, Romanesco, glazed shallot and bouillabaisse sauce

*Vermentino, Antonella Corda, Sardinia, Italy*

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## HEREFORD-ANGUS CROSS BEEF FILLET

Glazed duck liver, wild mushrooms, mousseline potatoes,  
truffle and bone marrow sauce

*Goulée by Cos d'Estournel, Saint-Estèphe, Bordeaux, France*

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## BANANA SOUFFLE

Caramel ice cream

*Moscato d'Asti 'Centive', Tenuta Olim Bauda, Piedmont, Italy*

If you have a food allergy, intolerance, or sensitivity,  
please speak to a member of our team upon placing your order.

All prices are inclusive of VAT.