

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

JERUSALEM ARTICHOKE AND TARRAGON RISOTTO

Slow-cooked artichokes and truffle emulsion

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

ROASTED WILD SEA BASS

Fennel cream, Romanesco, glazed shallot and bouillabaisse sauce

Vermentino, Antonella Corda, Sardinia, Italy

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

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.