

TASTING MENU

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU ARE AT 2:00 PM FOR LUNCH
AND 9:00 PM FOR DINNER

£99.00 per person, £153.00 with matching wines

BALLOTINE OF FOIE GRAS

Burnt orange gel, Madeira and toasted brioche
Muscat de Beaumes de Venise, Dom des Bernardins, France, 2023

ENGLISH GARLIC RISOTTO

Chilli-infused panko and wild garlic oil
Pouilly-Fumé, Château de Tracy, Loire, France, 2024

BRAISED CORNISH HALIBUT

Leek and nori terrine, hazelnut crust, cauliflower purée, clams,
brown shrimp and crab, shellfish and crème fraîche sauce
*Bourgogne 'Combe d'Orange', Dom. Jean Jacques Girard,
Burgundy, France, 2019*

HEREFORD-ANGUS CROSS BEEF FILLET

Glazed duck liver, wild mushrooms, mousseline potatoes,
truffle and bone marrow sauce
Chianti Classico, San Felice, Tuscany, Italy, 2022

BANANA SOUFFLE

Caramel ice cream
Vin Santo, Castello di Brolio, Barone Ricasoli, Tuscany, Italy, 2011

We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best seasonal produce available 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.