

# The Great Gallery

## TASTING MENU

*This menu can only be served to the whole table  
£99.00 per person, £153.00 with matching wines*

### **BALLOTINE OF FOIE GRAS**

Chamomile gel, marinated peach, pain d'épices and toasted brioche  
*Muscat de Beaumes de Venise, Dom des Bernardins, France, 2023*

\*\*\*

### **ENGLISH GARLIC RISOTTO**

Roasted swede purée and Parmesan foam  
*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**

Black olives, baby artichoke, confit tomato, baba ghanoush,  
red wine and basil sauce  
*Chianti Classico, San Felice, Tuscany, Italy, 2022*

\*\*\*

### **BANANA SOUFFLE**

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

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of our team know upon placing your order. Adults need around 2,000 kcal a day.