

The Great Gallery

TASTING MENU

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE

PAN-FRIED FOIE GRAS

Chamomile gel, marinated peach, pain d'épices, toasted brioche
Vin Santo, Castello di Barbi, Tuscany, Italy, 2015

RISOTTO OF SUMMER VEGETABLES

Peas, burrata, pine nut foam
Chablis, Domaine Samuel Billaud, Burgundy, France, 2021

BRAISED CORNISH HALIBUT

Salted grapes, spinach, clams, vin jaune sauce
*Muscadet Sèvre-et-Maine Sur Lie, Château de Chasseloir,
Loire Valley, France, 2022*

HEREFORD-ANGUS CROSS BEEF FILLET

Black olives, baby artichoke, confit tomato,
baba ghanoush, red wine and basil sauce
Valpolicella Superiore 'Ruberpan', Pieropan, Veneto, Italy, 2022

RASPBERRY SOUFFLE

Raspberry sorbet
Moscato d'Asti 'Centive', Tenuta Olim Bauda, Piedmont, Italy, 2025

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