

The Great Gallery

TASTING MENU

This menu can only be served to the whole table

PAN-FRIED FOIE GRAS

Pickled figs, walnut and Madeira cake, Greek yoghurt,
toasted brioche

Blandy's 15-Year-Old Malmsey, Madeira, Portugal

CEP RISOTTO

Goat's cheese and marjoram

Soave Classico 'La Rocca', Pieropan, Veneto, Italy, 2022

OVEN-BAKED WILD SEA BASS

Squid, violet artichokes, smoked aubergine,
basil and green olive sauce

Assyrtiko 'Wild Ferment', Gaia, Santorini, Greece, 2020

HEREFORD-ANGUS CROSS BEEF FILLET

Glazed king oyster mushroom, braised ox cheek in pancetta,
spinach purée, pommes Anna, peppercorn sauce

*Pastourelle de Clerc Milon, Château Clerc Milon, Pauillac,
Bordeaux, France, 2018*

EXOTIC SOUFFLE

Passion fruit sorbet

Gewürztraminer Vendange Tardive, Hugel, Alsace, France, 2015

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team when placing your order. Adults need around 2,000 kcal a day. All prices are inclusive of VAT.