The Great Gallery

TASTING MENU

With Guest Chef Michael Caines MBE

£225.00 per person | £295.00 with premium wine pairing

ORKNEY SCALLOP CEVICHE
King's caviar, citrus vinaigrette
Champagne Ruinart, Blanc de Blancs, Reims, France, NV

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CONFIT CREEDY CARVER DUCK AND DUCK LIVER TERRINE
Pickled apple, spiced apple purée, candied walnuts
Vouvray Sec 'Clos de Rougemont', Vigneau Chevreau, Loire, France, 2022

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POACHED CORNISH TURBOT WITH SCALLOP AND BLACK TRUMPET MOUSSE
Leeks, vermouth, chive butter sauce
Puligny Montrachet, Joseph Pascal, Burgundy, France, 2021

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HEREFORD BEEF FILLET
Braised lentils, button onions, girolle mushrooms, Madeira sauce
Château Clerc Milon, Pastourelle, Pauillac, Bordeaux, France, 2018

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GREEN APPLE

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CHOCOLATE, RASPBERRY AND ROSE MOUSSE
Raspberry sorbet
Fernando de Castilla 'Antique' Oloroso, NV

If you have a food allergy, intolerance, or sensitivity please speak to a member of our team upon placing your order.

LYMPSTONE
MANOR

Michael Caines MBE

Michael Caines MBE is one of Britain's most renowned chefs. As chef-patron of Lympstone Manor in Devon, he has earned international acclaim for his distinctive modern European cuisine, championing the best of British produce.

Michael's culinary vision and commitment to excellence saw Lympstone Manor awarded a Michelin star just six months after opening. Most recently, Michael Caines at The Stafford, his first London restaurant, was awarded a Michelin star within five months of opening, marking another significant milestone in his distinguished career.

"The changing seasons provide a great opportunity to champion the bounty of the land and sea around us. I have put together this menu to celebrate the wonderful larder of the South West and bring a taste of Lympstone Manor to the Royal Automobile Club."