

The Great Gallery

TASTING MENU

With Guest Chef Michael Caines MBE

ORKNEY SCALLOP CEVICHE

King's caviar, citrus vinaigrette

Champagne Ruinart, Blanc de Blancs, Reims, France, NV

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

POACHED CORNISH TURBOT WITH SCALLOP AND BLACK TRUMPET MOUSSE

Leeks, vermouth, chive butter sauce

Puligny Montrachet, Joseph Pascal, Burgundy, France, 2021

HEREFORD BEEF FILLET

Braised lentils, button onions, girolle mushrooms,

Madeira sauce

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

GREEN APPLE

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.



Michael Caines MBE

Michael Caines MBE is one of Britain's most renowned chefs. As chef-patron of Limpstone 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 Limpstone 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 Limpstone Manor to the Royal Automobile Club."