

Chef's Tasting Menu

Free range quail

Iberico ham, parfait, poached quail egg, Hollandaise, fig, grapes (E, G wheat, M, SU)

Lobster raviolo

Diver caught scallop, lobster pearls, coconut, pea shoots
(CR, E, F, G wheat, M, MO, SE, SO, SU)

Wild turbot

Roast salsify, calçot, white beans, pancetta, cauliflower (F, M, SU)

Fillet of Angus beef

Slow cooked oxtail, horseradish, potato gratin, fondant shallot, maple roast carrots,
celeriac (C, E, G wheat, M, SU)

Valrhona Caraïbe chocolate

Salted almond ice cream, orange tuile, crème diplomat (E, G wheat, M, N almond, SU)

£110.00

This menu has been carefully crafted and balanced, therefore no dishes can be substituted.
For whole tables only.

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Allergens

C – celery, CR - crustacean, E – egg, F – fish, G – gluten, M – milk, MO – molluscs, MU – mustard,
N – Nuts, SE – sesame, SO – soya, SU – sulphates

Our sommelier has carefully selected the following wine recommendations to complement our Chef's Tasting Menu and enhance your dining experience

Sommelier's Choice

Omero, Pinot Noir, Willamette Valley, Oregon, USA, 2017

Carpe Diem, Chardonnay, Anderson Valley, California, USA, 2017

Chablis, Alain Gautheron, France, 2021

Château Cantermerle, "Les Allées de Cantermerle", France, 2016

Graham's, 20 Years Old Tawny

£60.00

Prestige Selection

Felton Road, Pinot Noir, Central Otago, Vegan Wine, New Zealand, 2020

Shafer, Chardonnay, Red Shoulder Ranch, Napa Valley, 2018

Puligny-Montrachet, Les Vieilles Vignes, Vincent Girardin, France, 2020

Tignanello, Marchesi Antinori, Toscana IGT, Tuscany, Italy, 2018

Château d'Yquem, 1er Cru Classé, Sauternes, 2006

£165.00

Wine choices cannot be substituted.

All wines are served in measures of 125ml, except Château d'Yquem and Graham's Tawny which are served in 75ml.

All our prices are inclusive of service charge and GST