



### **3-course set menu**

Signature dishes of the season.

**B**raised pheasant  
Madeira, salsify

**T**orched mackerel  
Puntarelle, pickled daikon

**K**ing oyster mushroom  
Savoy cabbage, lemon thyme velouté



**R**oast monkfish  
Cauliflower, saffron cream

**B**eef bavette  
Ratte, tenderstem broccoli

**F**alafel  
Rainbow carrots, mint yoghurt

**V**enison fillet  
Blueberries, walnut textures  
(£12 supplement)



**A**pple cider parfait  
Praline cream, granny smith

**S**moked dark chocolate  
Clementine, pistachio

**C**ranberries  
White chocolate, sorrel

**S**election of Artisan Cheeses  
(£5 supplement or £15 as an extra course)

### **Sides (£5 each)**

Truffle mashed potato ■ Garden leaf salad ■ Green beans and Parmesan

**£38 per person**

*Menus are subject to change due to seasonality and produce availability without notice. Prices are inclusive of VAT at the prevailing rate. Some of our menu items contain allergens. Allergy information can be obtained by talking to your waiting staff. A discretionary service charge of 12.5% will be added to your bill.*



### **7-course tasting menu**

A culinary celebration of tastes and textures.

#### **A**muse-bouche

Wild Sauvignon, Greywacke, Marlborough,  
New Zealand, 2016

#### **S**tone bass Gravalax Tobiko, brussel sprouts

Rebula, Gašper, Goriška Brda,  
Slovenia, 2013

#### **P**oached turbot Sturgeon caviar, leek

Mâcon Milly- Lamartine, Les Heritiers du Comte Lafon,  
Burgundy, France, 2016

#### **C**hanteloup quail Roasted figs, spiced honey

Pinot Nero, Franz Haas, Trentino – Alto Adige,  
Italy, 2016

#### **V**enison fillet Blueberries, walnut textures

Shiraz, Shaw + Smith, Adelaide Hills  
2015

#### **P**re-dessert

#### **C**ranberries

#### White chocolate, sorrel

Riesling Auslese "Sonnenuhr", Heinrichshof,  
Mosel Valley, Germany, 2017

#### **S**election of Artisan Cheeses onion and date compote (£15 as an extra course)

**£79** per person

**Wine Pairing £60** per person

### **7-course veg. tasting menu**

A culinary celebration of tastes and textures.

#### **A**muse-bouche

Wild Sauvignon, Greywacke, Marlborough,  
New Zealand, 2016

#### **K**ing oyster mushroom Savoy cabbage, lemon thyme velouté

Pinot Grigio, Franz Haas,  
Trentino-Alto Adige, Italy, 2018

#### **F**alafel

#### Rainbow carrots, mint

Sauvignon Blanc, San Simone,  
Friuli- Venezia Giulia, 2017

#### **C**aramelised cauliflower Spiced pecans, saffron sauce

Pinot Nero, Franz Haas, Trentino – Alto Adige,  
Italy, 2016

#### **N**ut roast

#### Tender broccoli, prune d'agen

Roero, Matteo Correggia,  
Piedmont, Italy, 2014

#### **P**re-dessert

#### **C**ranberries

#### White chocolate, sorrel

Riesling Auslese "Sonnenuhr", Heinrichshof,  
Mosel Valley, Germany, 2017

#### **S**election of Artisan Cheeses onion and date compote (£15 as an extra course)

**£70** per person

**Wine Pairing £60** per person

*The tasting menus are only available for the entire table. Last orders: 9.30 pm.*

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