

Taste of Summer 2025

Glass of Bubbles

Honeymoon melon consommé

Dashi pickled melon, smoked trout roe, coriander oil

2023 Trigone Blanc, Domaine Le Soula, Côtes Catalanes, France

** 2023 Sancerre 'Monts Damnés', Domaine Paul Prieur et Fils, Loire Valley, France*

Duck liver royal

Sauternes, poached peach, cocoa soil

2023 Roussanne, Yves Cuilleron, Rhône Valley, France

** 2023 Condrieu 'La Petite Côte', Yves Cuilleron, Rhône Valley, France*

Free range chicken ballotine

Cantabrian anchovy, bell pepper, cherry tomato,

2022 Super Tuscan, Argiano 'Non Confunditur', Tuscany, Italy

** 2021 Pinot Noir, Danbury Ridge Estate, Essex, England*

Fermented cherries sorbet

Nasturtium oil, piment d espelette

Amalfi lemon cheesecake

Mascarpone, coffee, liquorice

2022 Lyrarakis Liastros Sundried Sweet, Crete, Greece

** 2018 Tokaji, Late Harvest, Tokaji Classic Winery, Hungary*

£55pp

Menu Available From July 9th – September 14th 2025,

For Tables of Up To 7 Guests

*Menu £55 with Wine Pairing £89 - Menu £55 with *Great Classic Wine Pairing £115*

VAT is included at the current rate.

14.5% discretionary service will be added to your bill.

This menu is designed for the enjoyment of all guests at the table.

This menu cannot be amended to cater for any allergies or dietary requirements