

## Chef's Tasting Menu

Regal Oyster, guanciale, finger lime

Landes Foie gras on toast, Moroccan spices, pear chutney

Maritozzo, truffled ricotta Chantilly, honey

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Risotto carnaroli, smoked bone marrow, Hermitage jus

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Lake District fallow deer, Baeri caviar, bagna cauda

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Fermented fig sorbet, apple balsamic reduction, macadamia praline

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Caramelised Delica pumpkin & clementine tart, chocolate gelato

Executive Chef, Arturo Granato

Tasting Menu £120

add selected Classic wine pairing for £80 or Sommelier wine pairing for £130

*Our tasting menu celebrates the season's finest ingredients and is crafted as a complete experience; dietary modifications are not available. Guests with specific needs are welcome to enjoy our à la carte menu.*

Lunch until 2:15 pm – Dinner until 9:15pm

Not available on Sunday Lunch

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements.