

Chef's Tasting Menu

Regal Oyster, guanciale, finger lime

Landes Foie gras on toast, Moroccan spices, pear chutney

Steamed brioche bun, veal ossobuco, bottarga

Risotto carnaroli, smoked bone marrow, Hermitage jus

Lake District fallow deer, Baeri caviar, bagna cauda

Fermented fig sorbet, apple balsamic reduction, macadamia praline

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.