

## Chef's Tasting Menu

La Perle Noire oyster, guanciale, finger lime

Landes duck liver parfait, Moroccan spices, pear chutney

Steamed brioche bun, veal ossobuco, bottarga

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Dorset crab raviolo, charred fennel, dashi beurre blanc

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Barbecued Cornish cod, Jerusalem artichoke, Vin Jaune

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Lake District fallow deer, Baeceri caviar, bagna cauda

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Wild berries variation, blood orange sorbet, macadamia

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Araguani chocolate, pistachio crèmeux, tonka, salted caramel

Executive Chef, Arturo Granato

8 Course Tasting Menu £155

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.