

Chef's Tasting Menu

Jérôme Miet oyster, guanciale, finger lime

Landes duck liver parfait, Moroccan spices, pear chutney

Steamed brioche bun, veal ossobuco, bottarga

Barbecued Cornish cod, Jerusalem artichoke, Vin Jaune

Lake District fallow deer, Baeeri caviar, bagna cauda

Wild berries variation, blood orange sorbet, macadamia

Araguani chocolate, pistachio crémeux, tonka, salted caramel

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.