

Chef's Tasting Menu

La Perle Noire oyster, guanciale, finger lime

Landes foie gras on toast, Moroccan spices, pear chutney

Brick pastry sandwich, truffled ricotta, honey

Dorset crab raviolo, charred fennel, dashi beurre blanc

Barbecued monkfish, January King cabbage, Vin Jaune

Lake district fallow deer, Cantabrian Anchovy bagna cauda, hibiscus

Wild berries variation, yogurt gelato, macadamia

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.
This menu is designed for the enjoyment of the whole table and must be selected by all guests if chosen*

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.