

## 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

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Dorset crab raviolo, charred fennel, dashi beurre blanc

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Barbecued monkfish, January King cabbage, Vin Jaune

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Lake district fallow deer, Cantabrian Anchovy bagna cauda, hibiscus

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Wild berries variation, yogurt gelato, 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. 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.