

Toast and Taste Menu

In Collaboration with City AM

NV Maison Mirabeau 'La Folie', Rosé de Provence, France

Snacks

Brick pastry sandwich, truffled ricotta, honey

Duck liver parfait, Moroccan spices, Alphonso mango

Selection of Artisanal bread, Senia olive oil (£6.5 Supplement)

To Start

Romana artichoke, tomato dashi, goat cheese

Or

Dorset crab raviolo, charred fennel, beurre blanc (£15 Supplement)

Mains

Poulet noir, lavender, glazed baby carrot

Or

Lake district fallow deer, Cantabrian anchovy bagna cauda, hibiscus (£20 Supplement)

Desserts

Wild berries variation, yogurt gelato, macadamia

Or

Baba au tiramisu – ideal to share between two (£14 supplement)

Selection of Farmhouse cheese, house chutney, celery, crackers

1 piece 8 / 2 pieces 15 / 3 pieces 20

Menu £49pp for 5 courses

add selected Classic wine pairing for £41 or Sommelier wine pairing for £66

*This menu is designed for the enjoyment of the whole table and must be selected by all guests if chosen.
For this experience we cannot accommodate dietary requirements and changes to the menu cannot be made.*

VAT is included, 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.