

Toast and Taste Menu

In Collaboration with City AM

NV Vouvray, Château Moncontour, Brut, Loire Valley, France

Available till June 16th 2026

Snacks

Truffle ricotta sandwich

Duck liver parfait, Moroccan spices, peach chutney

Selection of Artisanal bread, picual extra virgin olive oil (£6.5 Supplement)

To Start

Romana artichoke, tomato dashi, goat cheese

Or

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

Mains

Baserri Basque chicken, sardine fumée, sauce Périgord

Or

Grass fed Dedham Vale aged beef, fried oyster, miso aubergine (£25 Supplement)

Desserts

Pineapple “Martini”, lemon verbena, Madagascar vanilla

Or

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

Selection of Farmhouse cheese, house chutney, celery, crackers

1 piece 9 / 2 pieces 16 / 3 pieces 22

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, 15% 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.