

Taste of Summer Menu

2025 'Symphonie' Château Sainte Marguerite, Côtes de Provence, France

Snacks

Memory of a "bruschetta"

Duck liver parfait, Moroccan spices, cherry chutney

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

To Start

Cured Cornish bream, spicy nduja, watermelon dressing

Or

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

Mains

30 days aged Dingley Dell pork rib eye, charred corn, friggittelli

Or

Grass fed Dedham Vale aged beef, fried oyster, miso aubergine
(£20 Supplement)

Desserts

Amalfi lemon tart, burnt soft merengue, coffee

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. Due to the nature of the ingredients and preparation of this menu, we are unable to accommodate dietary requirements or make amendments to the menu.

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.