Chef's Tasting Menu

Boudin noir parfait, pear chutney, piment d'Espelette

Carlingford oyster, lardo di Colonnata, finger lime

Truffle & Vacherin Mont d'Or gougères

Dorset crab raviolo, charred fennel, dashi beurre blanc

Barbecued Cornish halibut, Jerusalem artichoke, samphire, clam velouté

Lake district fallow deer, juniper berries, purple cabbage, bagna cauda

---

Panettone ice cream, prunes, mulled wine sabayon

Nicaraguan dark chocolate bonbon, nashi pear, pecan gelato

8 Course Tasting Menu £155

add selected Classic 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
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.