

CHEF'S TASTING MENU

the Tasting menu has been created so you can enjoy smaller portions of our Chef's favourite dishes
the menu is for the whole table

78 per person

*50 per person for our suggested wine pairing
95 per person for our selected premium wine pairing*

PEA AND HAM ESPUMA
Comte Gougères, Mustard, Parmesan

FOIE GRAS
White Peach, Truffled Popcorn, Macadamia, Duck Leg
Gewurztraminer, Orchidees Sauvages, René Muré, Alsace

BRILL
Carrot and Cumin, Ginger, Yoghurt, Raisins
Riesling Kabinett Trocken, Weingut Wittmann, Westhofener, Rheinhessen

SIRLOIN OF BEEF
Beef Tomato, Mustard, Puy Lentils, Snails, Ox Cheek & Tongue Pie
Malbec, Clos la Coutale, Cahors

ROQUEFORT
Pistachio, Cherry, Walnut
Special Mead, Biddenden Vineyards

PINEAPPLE
Rum, Coconut

BANANA SOUFFLE
White Chocolate and Lime, Kalamansi Sorbet
Tokaji 'Late Harvest Cuvee', Sauska, Hungary

SELECTION OF PETITS FOURS

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.
All indicated prices are inclusive of 20% VAT