

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

Available Lunch until 1.30pm & Dinner until 9.00pm, Wednesday - Saturday

78 per person

50 per person for our suggested wine pairing

SELECTION OF BREAD

PRE-STARTER

FOIE GRAS AND TRUFFLE PRESSING

Kentish Blackberry, Brioche

Riesling Auslese, Weingut Balthasar Röss, Schützenhaus, Rhinegau

HAND DIVED SCOTTISH SCALLOPS

Ceviche, Dill, Horseradish

Txacoli de Getaria, Bodega Agerre, Flysch, Basque Country

AGED FILLET OF BEEF

Ox Cheek 'Doughnut', Purple Sprouting Broccoli, Almond, Fermented Garlic

Teroldego Rotaliano Riserva, Mezzacorona, Trentino

or

BEST END OF PENSHURST LAMB

Harissa, Smoked Tomatoes, Pasty

Pinot Noir, Joel Gott, Willamette Valley, Oregon

CHEESE COURSE

Seasonal Cheese, Honey, Fig

Sandeman 10yr Tawny, Oporto, Douro

COCONUT

Rum, Pineapple, Coriander

Tokaji 'Late Harvest Cuvee', Sauska, Tokaj

RASPBERRY SOUFFLE

Raspberry Sorbet, Custard

Brachetto d'Acqui, Contero, Piemonte

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 5% VAT / 20% VAT (alcohol)