

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

PAN FRIED LANDES FOIE GRAS

Smoked Aubergine, Baby Onions, Polenta, Sauce Albufeira

Sauternes, Bordeaux, Chateau Laville, France

POACHED AND TORCHED FILLET OF BRILL

Pickled Heritage Carrots, Coriander Yogurt, Raisins, Spiced Red Lentils, Carrot and Cumin Cream

Chanson Blanc, Clos de Gat, Ayalon Valley, Judea

AGED FILLET OF BEEF

Potato and Thyme, Ox Cheek Stuffed Roscoff Onion, Jacobs Ladder, Horseradish

Cotes du Rhone, Premier Terroir, Chateau Beauchene

FOURME D'AMBERT

Pickled Walnuts, Caramalised Apple

10-Year-Old Tawny Port, Sandeman

MELANGE D'ORANGE

Orange and Bay Leaf, Orange Curd, Orange and Vanilla Sorbet

Ice Wine, Golden Diamond Label, Chateau Changyu Icewine Co., Liaoning, China

RASPBERRY SOUFFLE

Raspberry Sorbet, White Chocolate Sauce

'Rosa Regale' Spumante, Banfi, Brachetto d'Acqui DOCG, Italy

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)