

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 7.30pm, Wednesday - Saturday

78 per person

50 per person for our suggested wine pairing

SELECTION OF BREAD

ONION BAHJI

Minted Yoghurt

ROAST DUCK BREAST

Spiced Oat and Treacle Cake, Roast Pumpkin, Pickled Mushrooms

Gewurztraminer, Orchidees Sauvages, René Muré, Alsace

CITRUS CURED WILD SEA BASS

Cornish Crab, Red Cabbage and Peanut 'Slaw', Chard Lime, Smoked Goats Curd

Pinot Bianco, Goriška Brda, Quercus, Slovenia

GRASS FED 50 DAY AGED SIRLOIN OF BEEF

Smoked White Onion, Braised Short Rib, Sauce Soubise, Artichoke, Penny Bun Mushroom

Teroldego Rotaliano Riserva, Mezzacorona, Trentino

CHEESE COURSE

Truffled Waterloo, Roast Fig

Sandeman LBV, Portugal

LEMON VACHERIN

Sicilian Lemon Curd, Vanilla Meringue, Lemon Sponge, Lemon Verbena Ice Cream

Moscato Dindarello, Maculan, Veneto, Italy

RASPBERRY SOUFFLE

Raspberry Sorbet, Caramelized White Chocolate Sauce

Black Muscat 'Elysium', Andrew Quady, California, U.S.A.

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 5% VAT / 20% VAT (alcohol)