

Artisan Breads

Amuse Bouche

Starters

Squab Pigeon Pigeon, Kent Mango, Quinoa, Masala

Hand Dived Orkney Scallops Lamb Neck, Jerusalem Artichoke, Hazelnut, Sorrel

Wye Valley Asparagus Girolles, Morel, Parmesan, Wild Garlic, Caviar

Mains

Dexter Beef Beef Fillet, Short Rib, Lovage, Black Garlic, Truffle Pomme

Gnocchi Truffle, Parsnip, Morel, Kale, Carrots

Halibut Sea Vegetables, Celeriac, Pigs Cheek, Bisque

Pre – Dessert

Dessert

Cheesecake Rhubarb, Strawberry & Yuzu, Ginger Cake

Chocolate Valrhona Monjari, Dulce de Leche, Tonka Bean, Hazelnut

Cheese Selection of British and French Cheeses

Coffee & petit fours

£75 per person

Not all the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavor to serve allergen requested meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of staff

