

FIVE

£95 per person

Faroe Islands salmon, heritage beetroots, smoked
cods roe, Oxalis

Calcarius Nù Litr, V.Passalacqua, Puglia, Italy, 2020

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Cured duck liver, rhubarb, Pain d'Epices

*Riesling "Sweet Agnes" Seifried, Nelson, New Zealand,
2019*

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Cornish cod A'la grenobloise, kohlrabi, sourdough

Duas Quintas, Ramos Pinto, Douro Valley, Portugal, 2019

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Hogget, farced saddle, boulangere, wild garlic &
sheep's curd

Primitivo Heracles, Masseria Surani, Puglia, Italy, 2019

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Valrhona millot Éclair, hazelnut, tonka, milk ice cream

Maury, Jean-Marc Lafage, South West France 2019

Add wine pairing – FIVE - £50

Add fine wine pairing – FIVE - £130
(available on request)

SEVEN

£119 per person

Faroe Islands salmon, heritage beetroots, smoked
cods roe, Oxalis

Calcarius Nù Litr, V.Passalacqua, Puglia, Italy, 2020

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Cured duck liver, rhubarb, Pain d'Epices

*Riesling "Sweet Agnes" Seifried, Nelson, New Zealand,
2019*

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Wild turbot, chicken wings, leek, truffle, Vin Jaune sauce

Duas Quintas, Ramos Pinto, Douro Valley, Portugal, 2019

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Anjou pigeon farci au gratin, celeriac, damson, black
olive

*Crozes-Hermitage, Les Pierrelles, Domaine Belle, France,
2019*

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Bodmin venison, smoked onion, salsify, spiced red
cabbage ketchup

Mas La Plana, Torres, Cataluña, Spain, 2017

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Sea buckthorn sorbet, brown butter
cremeaux

*Jurançon, La Magendia, Clos de Lapeyre, Roussillon,
France, 2017*

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Poire William, Jivara chocolate, eau de vie, mascarpone

*Muscat de Beaumes de Venise, Domaine des Bernardins,
France, 2019*

Add wine pairing – SEVEN - £70

Add fine wine pairing – SEVEN - £150
(available on request)

Optional course £10 per person

Selection of seasonal cheeses by Maître affineur 'Buchanans'

Head Chef Marc Hardiman

"To be enjoyed by the whole party. Available for lunch until 1.45pm and dinner until 9.30 pm."

This is a sample menu only.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances,
and special dietary requirements who may wish to know about the ingredients used, please ask a member of the
Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.