

Tasting menu

Marbled duck liver, peach, hazelnut, ginger

Riesling "Sweet Agnes" Seifried, Nelson, New Zealand, 2018

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Salad of heritage beetroots, watermelon, tomato seeds, goat's curd

Muscat, A Fleur de Peau, Clos du Gravillas, Languedoc, France, 2018

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Cornish cod, mussels, kohlrabi, seaweed

White Rioja, Capellania, Marqués De Murrieta, Spain, 2015

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Fillet of grass-fed dry-aged beef, heritage carrots, girolles,
smoked bone marrow

Château de Pez, Saint-Estèphe, Bordeaux, France, 2013

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White forest, ivoire, tarragon, sour cherry

Maury, Jean-Marc Lafage, Roussillon, France, 2017

£90 five courses

Add wine pairing £50

Optional course £10

Selection of seasonal cheeses by Maître affineur 'Buchanans'

Head Chef Marc Hardiman

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.