

FIVE

£90 per person

Salad of heirloom tomatoes & peaches, homemade mascarpone, basil & fresh almonds

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Marbled duck liver, apricot, hazelnut, pain d'épice

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Gigha halibut, clams, coastal vegetables, Oscietra caviar & Champagne sabayon

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Cornish lamb, braised shoulder boulangère, artichoke, sheep's curd, salsa verde

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Éclair, Valrhona chocolate, coffee, pecan, milk ice cream

SEVEN

£119 per person

Salad of heirloom tomatoes & peaches, homemade mascarpone, basil & fresh almonds

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Creel caught Scottish langoustines, pig's cheek, pickles, lightly spiced tea

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Dover sole, grenobloise, étuvée of leeks, Wiltshire truffle

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BBQ Norfolk quail

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Dry-aged grass-fed beef fillet, short rib tartlet, yeast, carrot & lovage

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English strawberries, white chocolate & basil

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Earl grey, yoghurt & orange

Add wine pairing – FIVE - £50

Add fine wine pairing – FIVE - £130

Add wine pairing – SEVEN - £70

Add fine wine pairing – SEVEN - £150

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 12.5% will be added to your bill.