

Taste of January

NV Galvin Champagne & Chef's canapé

Puy lentil velouté

Miso, smoked eel, pickled rainbow chard, guanciale
2021 Pinot Gris, André Scherer, Alsace, France

Barley "risotto"

Cornish red mullet, burrata fumé, coffee, finger lime
2020 Lyrarakis Vilana, Pirovolikis Vineyard, Crete, Greece

Honey glazed duck magret

Anchovy "bagna cauda", BBQ king cabbage, sauce à la Bordelaise
2019 Côtes du Rhône 'Secret du Famille', Paul Jaboulet-Aîné, Rhône Valley, France

Truffled brie de Meaux crème brûlée

Verjus poached pear, toasted walnut, whisky caramel
2022 Côteaux du Layon, St. Lambert, Domaine Ogereau, Loire

Menu £55 with wine pairing £87

VAT is included at the current rate.

14.5% discretionary service will be added to your bill.

This menu is designed for the enjoyment of all guests at the table.

This menu is created using ingredients carefully selected to produce a balance of flavours and textures. This therefore means, we cannot accommodate all dietary requirements.