

5 Course Tasting Menu

Amuse Bouche

Scallops, glazed belly pork, pickled watermelon rind, roasted peanut (GF)

Macon Villages, Joseph Drouhin 2017

Beef tartare, cured egg yolk, pickled shallot, watercress purée

Wakefield Estate, Clare Valley, Shiraz 2016/17

Pan roast sea bass, coastal greens, rösti, confit tomato (GF)

Pinot Noir Reserva, Colchagua Valley 2017

Lamb rump, smoked crème fraiche, alliums, roast courgette, black garlic (GF)

Esk Valley, Marlborough, S. Blanc 2018

Olive oil shortbread, caramel mousse, Nutella sorbet

Boschendal, Noble Late Harvest 2015

Enjoy a selection of

British and French Cheeses
(GF Available)

£7.00 per person

£55.00 per person

£85.00 per person with wine

£99.00 with Prestige Wine

All prices are Goods and Services Tax inclusive

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)