

SAMPLE MENU

Crispy Kale
Angelica

Langoustine
Horseradish

Stout & Irish Treacle Bread
Cultured Butter

Winter Salad
Brassicas, Caviar

Cabbage
Mussel, Turnip

Scallop
Carrot & Oyster

Aged Beef
Potato, Hollandaise

Optional Cheese Course
Four Cheeses £20.00

Apple
Marigold, Oat

Rhubarb
White Chocolate, Honey

Tasting Menu £130 per person

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.
Please let a member of our staff know if you have any allergies or dietary requirements.

*Nyetimber Classic Cuvee
England (Winter Salad)*

*Lyrarakis Voila Assyrtiko 2023
Greece (Cabbage)*

*Raimund Prum Essence Riesling 2023
Germany (Scallop)*

*Taaibosch Crescendo 2020 2023
South Africa (Aged Beef)*

*La Fleur d'Or Sauternes 2021
France (Rhubarb)*

Wine Pairing £75 per person

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