

## 3-Course Tasting Menu

*(available only on 30<sup>th</sup> November, 7<sup>th</sup> December and 14<sup>th</sup> December)*

### Canapés



#### 'Waldorf'

**Semolina and barley brioche**  
extra virgin olive oil and honey butter



#### Roasted quail Albufera

salsify and orange

or

#### Seared Orkney scallop

confit Cornish cuttlefish, cauliflower, verjus



#### Butter poached Cornish cod

fricassée of razor clams, vin jaune

or

#### Dry aged Yorkshire duck

Beetroot, duck liver croustillant



#### Tuma yellow mille-feuille

brown butter, Tahitian vanilla ice-cream

or

#### Baked celeriac kefir

Estate apples, toasted Argan oil



#### 'Petit bun' and sweets

£120 per person

Signature wine pairing  
(Additional £120 per person)

Prestige wine pairing  
(Additional £180 per person)



Allergen information is available upon request  
Please advise us of any allergies or dietary requirements  
All prices inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill