

### **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

#### **Fricassée of Scottish langoustine**

sloe berry and parsley



#### **Butter poached Cornish cod**

razor clams, vin jaune, black Winter truffle  
or

#### **Roast Anjou pigeon**

preserved lemon, green olive, 'sauce Marocain'



#### **The cheese trolley**

(optional extra course, £20 supplement)



#### **Tuma yellow mille-feuille**

brown butter, Tahitian vanilla ice-cream  
or

#### **Baked celeriac kefir**

Estate apples, toasted Argan oil



#### **Grand Marnier 'Petit bun'**

£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

### **3-Course Vegetarian 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



**Mushroom farfalle**  
girolles and tarragon



**Baby violet artichoke**  
gem lettuce, vin jaune, black Winter truffle



**The cheese trolley**  
(optional extra course, £20 supplement)



**Tuma yellow mille-feuille**  
brown butter, Tahitian vanilla ice-cream  
or

**Baked celeriac kefir**  
Estate apples, toasted Argan oil



#### **Grand Marnier 'Petit bun'**

£120 per person

Signature wine pairing  
(Additional £120 per person)

Prestige wine pairing  
(Additional £180 per person)



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All prices inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill



### **3-Course Vegan 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



#### **Salsify salad**



#### **Baby violet artichoke**

gem lettuce, vin jaune, black Winter truffle



#### **Dark chocolate mousse**

chocolate sorbet

or

#### **Baked celeriac**

Estate apples, toasted Argan oil



#### **Sweets**

£120 per person

Signature wine pairing  
(Additional £120 per person)

Prestige wine pairing  
(Additional £180 per person)



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A discretionary 12.5% service charge will be added to your bill