



5-Course Tasting Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Warm Ibérico ham jelly
parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Anjou pigeon
preserved lemon, green olive,
'sauce Marocain'

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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Grand Marnier 'Petit bun'
Passé Crassane pear

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 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



5-Course Vegetarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Chilled beetroot foam
Riesling vinegar, Bramley apple

Soy pickled turnip
sesame, kombu, spiced nage

Baby violet artichoke
hen of the wood, vin jaune

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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Grand Marnier 'Petit bun'
Passe Crassane pear

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 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



5-Course Pescatarian Menu

(available only from Tuesday – Friday)

Canapés



'Waldorf'

Semolina and barley brioche
extra virgin olive oil and honey butter

Chilled beetroot foam
Riesling vinegar, Bramley apple

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Newlyn monkfish
globe artichoke, vin jaune

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

English saffron
nadorcott, Mayan Red 40% chocolate, coriander



Grand Marnier 'Petit bun'
Passe Crassane pear

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £145 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



5-Course Vegan Menu

(available only from Tuesday – Friday)

Canapés



‘Waldorf’

Semolina and barley sourdough

extra virgin olive oil

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Baby violet artichoke

hen of the wood, vin jaune

English saffron

nadorcott, coriander



Sweets

Passe Crassane pear

£85 per person

Signature wine pairing

(Additional £85 per person)

Prestige wine pairing

(Additional £145 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