

## 5-Course Tasting Menu

*(available only from Tuesday – Friday)*

Spiced lamb and prune beignet, smoked onion, garden herbs

Wild seabass tartare, N25 Oscietra caviar

Duck liver, preserved fig, fig leaf toasted brioche



### 'Waldorf'

**Semolina and barley sourdough**

extra virgin olive oil and honey butter

**Warm Ibérico ham jelly**

parmesan, Bramley apple, nasturtium

**Cured Cornish mackerel**

sesame, Welsh 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



Tullamore D.E.W. 12y.o. single malt whiskey bun

Estate 'honeycomb'

£95 per person

Signature wine pairing

(Additional £95 per person)

Prestige wine pairing

(Additional £155 per person)

Non-Alcoholic pairing

(Additional £70 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)*

Mushroom beignet, smoked onion, garden herbs  
Celeriac, apple, chestnut tartlet  
Potato, 24-months aged Comté, IPA gel



**'Waldorf'**

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

**Chilled beetroot foam**  
Riesling vinegar, Bramley apple, horseradish

**Soy pickled turnip**  
sesame, Welsh kombu, spiced nage

**Glazed white asparagus**  
wild garlic, hen of the wood, vin jaune

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

**English saffron**  
nadorcott, Mayan Red 40% chocolate, coriander



Tullamore D.E.W. 12y.o. single malt whiskey bun  
Estate 'honeycomb'

£95 per person

Signature wine pairing  
(Additional £95 per person)

Prestige wine pairing  
(Additional £155 per person)

Non-Alcoholic pairing  
(Additional £70 per person)

## **5-Course Pescatarian Menu**

*(available only from Tuesday – Friday)*

Mushroom beignet, smoked onion, garden herbs  
Wild seabass tartare, N25 Oscietra caviar  
Potato, 24-months aged Comté, IPA gel



### **'Waldorf'**

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

**Chilled beetroot foam**  
Riesling vinegar, Bramley apple, horseradish

**Cured Cornish mackerel**  
sesame, Welsh kombu, spiced nage

**Butter poached Newlyn cod**  
glazed white asparagus, vin jaune

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

**English saffron**  
nadorcott, Mayan Red 40% chocolate, coriander



Tullamore D.E.W. 12y.o. single malt whiskey bun  
Estate 'honeycomb'

£95 per person

Signature wine pairing  
(Additional £95 per person)

Prestige wine pairing  
(Additional £155 per person)

Non-Alcoholic pairing  
(Additional £70 per person)

## **5-Course Vegan Menu**

*(available only from Tuesday – Friday)*

Mushroom beignet, smoked onion, garden herbs  
Celeriac, apple, chestnut tartlet  
Artichoke, almond, chestnut tartlet



**'Waldorf'**

**Semolina and barley sourdough**

extra virgin olive oil

**Chilled beetroot foam**

Riesling vinegar, Bramley apple, horseradish

**Soy pickled turnip**

sesame, Welsh kombu, spiced nage

**Baby violet artichoke**

wild garlic, hen of the wood, vin jaune

**English saffron**

nadorcott, coriander



Petit bun

£95 per person

Signature wine pairing  
(Additional £95 per person)

Prestige wine pairing  
(Additional £155 per person)

Non-Alcoholic pairing  
(Additional £70 per person)