

6 Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Veal sweetbread
pear, walnut, mustard

Butter poached cod
English peas, yuzu, foie gras

BBQ rack of Limousine Veal
Marsala, mushroom sauce 'Choron'

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguette strawberries
kefir, extra virgin olive oil

Abinao chocolate and tapioca tart
Pedro Ximénez sherry, salted milk sorbet

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £185 per person)

8 Course Tasting Menu

Warm Ibérico ham jelly
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Veal sweetbread
pear, walnut, mustard

Native lobster
Italian tomato, pine nut, basil

Butter poached cod
English peas, yuzu, foie gras

BBQ rack of Limousine Veal
Marsala, mushroom sauce 'Choron'

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguette strawberries
kefir, extra virgin olive oil

Abinao chocolate and tapioca tart
Pedro Ximénez sherry, salted milk sorbet

£100 per person

Signature wine pairing
(Additional £100 per person)

Prestige wine pairing
(Additional £215 per person)

6 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Raviolo of tomato
pine nut and brown butter

White asparagus
morels, wild garlic, Marsala

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguettes strawberries
kefir, extra virgin olive oil

Abinao chocolate and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£85 per person

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £185 per person)

8 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Pickled pear
walnut, mustard

Saffron risotto
charred endive, nasturtium

Raviolo of tomato
pine nut and brown butter

White asparagus
morels, wild garlic, Marsala

Selection of cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Gariguettes strawberries
kefir, extra virgin olive oil

Abinao chocolate and tapioca tart
Pedro Ximénez Sherry, salted milk sorbet

£100 per person

Signature wine pairing
(Additional £100 per person)

Prestige wine pairing
(Additional £215 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