

7-Course Tasting Menu

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

Fricassée of Scottish langoustine
elderberry and parsley

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

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

Baked celeriac kefir
Estate apples, toasted Argan oil

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



'Petit bun' and sweets
£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)



7-Course Vegetarian Tasting Menu

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

Mushroom farfalle
Scottish ceps, tarragon

Baby violet artichoke
hen of the wood, vin jaune

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

Baked celeriac kefir
Estate apples, toasted Argan oil

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



'Petit bun' and sweets

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 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

7-Course Pescatarian Tasting Menu

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

Fricassée of Scottish langoustine
elderberry and parsley

Braised West Coast turbot
globe artichoke, vin jaune

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

Baked celeriac kefir
Estate apples, toasted Argan oil

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



'Petit bun' and sweets

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)



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

7-Course Vegan Tasting Menu

Canapés



'Waldorf'

Sourdough bread

extra virgin olive oil

Chilled beetroot foam

Riesling vinegar, Bramley apple

Soy pickled turnip

sesame, kombu, spiced nage

Saffron risotto

charred endive, nasturtium

Baby violet artichoke

hen of the wood, vin jaune

Baked celeriac

Estate apples, toasted Argan oil

Dark chocolate mousse

chocolate sorbet



Sweets

£122 per person

Signature wine pairing
(Additional £122 per person)

Prestige wine pairing
(Additional £195 per person)

