

## 7-Course Tasting Menu

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

**Seared Orkney scallop**  
Jerusalem artichoke, Irish redcurrant,  
rose water, lobster 'Albufera'

**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

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



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

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-Alcoholic pairing  
(Additional £100 per person)

## 7-Course Vegetarian Tasting Menu

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

**Mushroom farfalle**  
morels, tarragon

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

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

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

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



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

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-Alcoholic pairing  
(Additional £100 per person)

## 7-Course Pescatarian Tasting Menu

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

**Seared Orkney scallop**  
Jerusalem artichoke, Irish redcurrant, rose water

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

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

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

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



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

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-Alcoholic pairing  
(Additional £100 per person)

## 7-Course Vegan Tasting Menu

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

### White asparagus salad

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

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

**English saffron**  
nadorcott, coriander



Petit bun

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-Alcoholic pairing  
(Additional £100 per person)