



## 5 Course Lunch Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, Nasturtium

Butter poached cod  
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Landes guinea fowl  
shallot, coffee, vin juane

Seasonal British cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

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

£50 per person

Signature wine pairing  
(additional £60 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



## 6 Course Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, nasturtium

Veal sweetbread  
Pear, walnut, mustard

Roast Scottish langoustine  
Blood orange, Roquefort

Landes guinea fowl  
shallot, coffee, vin jaune

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

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

£75 per person

Signature wine pairing  
(additional £85 per person)

Prestige wine pairing  
(additional £185 per person)

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All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill



## 8 Course Tasting Menu

Warm Ibérico ham jelly  
Parmesan, Bramley apple, nasturtium

Cured Cornish mackerel  
sesame, kombu, spiced nage

Veal sweetbread  
Pear, walnut, mustard

Roast Scottish langoustine  
Blood orange, Roquefort

Butter poached cod  
Jerusalem artichoke, grapes, chicken and hazelnut sauce

Landes guinea fowl  
shallot, coffee, vin jaune

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

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

£90 per person

Signature wine pairing  
(additional £105 per person)

Prestige wine pairing  
(additional £215 per person)

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All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill



## 5 Course Vegetarian Lunch Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Pearl barley risotto  
roasted cauliflower, raisin, hazelnut

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

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

£50 per person

Signature wine pairing  
(additional £60 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

## 6 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Butternut squash ravioli  
sage, pumpkin seeds

White asparagus  
morels, wild garlic, vin Jaune

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

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

£75 per person

Signature wine pairing  
(additional £85 per person)

Prestige wine pairing  
(additional £185 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



## 8 Course Vegetarian Tasting Menu

Jerusalem artichoke velouté  
hazelnut, grape, pickled trompettes

Soy pickled turnip  
sesame, Kombu, spiced nage

Pickled pear  
walnut, mustard

Pearl barley risotto  
roasted cauliflower, raisin, hazelnut

Butternut squash ravioli  
sage, pumpkin seeds

White asparagus  
morels, wild garlic, vin Jaune

Selection of cheeses by Paxton & Whitfield  
(optional extra course, £18 supplement)

Granny Smith apple  
celeriac, kefir

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

£90 per person

Signature wine pairing  
(additional £105 per person)

Prestige wine pairing  
(additional £215 per person)

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All prices inclusive of VAT

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