

Tasting Menu



Vegetarian and Vegan available on request
Available at lunch by request.

£95 per person

Drinks Pairing £65 per person

Game consommé

Scallop

Hand-dived isle of mull scallop, pork rilette, lemongrass, soya glaze

Drappier Carte d'Or Brut, Champagne, France

Game Terrine

North york moors rabbit and duck, venison, pistachio, pumpkin

Beaujolais Villages, Domaine des Trois Vallons, Beaujolais

Lemon Sole

Cornish line caught lemon sole, brown shrimp, hollandaise, lemon verbena

Dr Nadeson Riesling, Lethbridge, Geelong

Venison

Western isles of scotland venison saddle, salsify, pear, chestnut

Primitivo di Manduria Reserva 'Anniversario 62', Puglia

Affogato

Chestnut

Chestnut diplomat, blackberry, pine, meringue

Late Harvest Sauvignon Blanc, Casablanca Valley, Chi

For guests on dinner, bed and breakfast a £50 allowance is allocated to each person.

A discretionary service charge of 10% will be added to your bill.

If you have any dietary requirements please let your server know.