

Tasting Menu



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

£95 per person

Drinks Pairing £65 per person

Pea

Pea velouté, smoked burrata, almond, black olive

Trout

Chalk stream marinated trout, celariac pannacotta, rhubarb, earl grey

Greco di Tufo, Vesevo, Campania, Italy

Venison

Ravenswick smoked venison tartare, redcurrant, egg yolk, anchovy

Valpolicella Superiore Ripasso, Cantina Valpantena, Italy

Skrei Cod

Norwegian sustainable skrei cod, fennel marmalade, cauliflower, vanilla, bisque

Riesling Grand Cru, 'Rosacker', Cave de Hunawihir, France

Lamb

Waterford farm lamb, asparagus, morel, wild garlic

Fantini 'Edizione 22', Cinque Autoctoni, Ortona, Italy

Rhubarb

Tiramisu

Chocolate, marscapone cream, coffee genoise, cardamon, amaretto

5 Puttonyos Tokaji, Tokaji Aszu, Hungary

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.