



Tasting Menu

£105.00 per person £45.00 additional with wine pairings

Spiced Sweet Potato Velouté

vegetable pakora, crème fraîche, coriander

(G, D, CE, V, SD)

Chardonnay, Gran Reserva, Morandé, Casablanca, 2021 (125ml)



Ham Hock Pressing

black pudding, pickled carrot, mustard

(G, D, E, SD, CE)

Côtes Du Rhône, Vignobles Gonnet, 2020 (125ml)



Sea Bream

saffron aioli, ratatouille, basil

(G, E, F, N)

Riesling ‘Homer’, Eradus, Marlborough, 2022 (125ml)



Beef

truffle mac ‘n’ cheese, wild garlic, morels

(G, D, E, SD, CE)

Malbec, ‘Chacabuco’ Los Haroldos, Uco Valley, Mendoza, 2021 (125ml)



French Martini Sorbet



Tomlinson’s Rhubarb

Champagne, vanilla, pain d’épices

(G, D, E, N)

Nivole, Moscato d’Asti, Chiarlo, D.O.C.G., Piedmont, 2020 (70ml)



Chocolate Marquise

blood orange

(G, D, E, N)

Essensia Orange Muscat, Andrew Quady, 2021 (70ml)

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

ALLERGENS KEY

(G) contains Gluten	(CE) contains Celery	(E) contains Egg	(L) contains Lupin
(D) contains Dairy	(N) contains Nuts	(S) contains Soya	(M) contains Molluscs
(P) contains Peanuts	(F) contains Fish	(MU) contains Mustard	
(SE) contains Sesame	(SD) contains Sulphites	(C) contains Crustaceans	

A discretionary 12.5% service charge will be added to your final account.