

TASTING MENU

FOR A WHOLE TABLE TO PARTAKE, AVAILABLE FOR ORDERS TAKEN BEFORE 20.30 Tasting Menu -£105.00 per person, Wine pairing -£45.00 per person

White Onion Velouté

Pedro Ximenez caramel, espresso, parmesan (G, D, E, CE, V)

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

Venison

barbeque celeriac, haggis, beetroot (G, D, E, SD, CE)

Côtes du Rhône, Vignobles Gonnet, 2022 (125ml)

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Sea Bream citrus tartare, som tam, green curry (D, F, CE)

Sancerre, Domaine de la Grande Maison, Chaumeau-Balland, 2023 (125ml)

Aged Fillet of Beef

oxtail agnolotti, asparagus, wild garlic, truffle (G, D, E, SD, CE)

Malbec, 'Chacabuco' Los Haroldos, Uco Valley, Mendoza, 2022 (125ml)

Champagne Sorbet sloe gin granita

Gariguette Strawberries icewine, elderflower, white chocolate (G, D, E, N, SD)

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

Tumaco 85% Chocolate Guinness, hazelnut, sourdough, olive oil (G, D, E, N) San Emilio Pedro Ximinez, Emilio Lustau (50ml)

'Ethically sourced' Cafetiere Coffee, Cappuccino or Espresso with sweetmeats £7.00

Allergen Keys

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD: 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 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.

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