

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

Celeriac Velouté

Yellison, yuzu apple, brioche

(G, D, CE, SD, E, V)

Sancerre, Domaine de la Grande Maison Chaumeau-Balland, 2024 (125ml)



Guinea Fowl Terrine

blackberry and apple jam, parsnip, brioche

(G, D, E, CE, SD)

Côtes Du Rhône, 'Parallèle 45', Paul Jaboulet Aîné, 2023 (125ml)



Crab Tortellini

som tam, green curry, prawn toast

(G, D, E, F, M, C, CE)

Riesling, Watervale, Jim Barry Wines, Clare Valley, 2024 (125ml)



Aged Beef 'Au Poivre'

potato, black garlic, onion

(G, D, SD, CE)

Shiraz, Tahbilk, Nagambie Lakes, Victoria, 2020 (125ml)



Passion-fruit Martini Sorbet

(SD, V)



Forced Rhubarb

stem ginger, vanilla, meringue

(G, D, E)

Château Coutet, Barsac, 2017 (70ml)



Chocolate and Caramel Tart

rum and raisin ice cream

(G, D, E, N)

Pedro Ximenez, Cardenal Cisneros Romate (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.