

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

Cauliflower Velouté

Harrogate Blue, grape, celery, watercress

(G, D, E, CE, V)

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



Game Terrine

quince, vanilla, brioche

(G, D, E, CE, SD)

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



Brill

dressed crab, wakame, lobster bisque

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

Chablis, Domaine Vincent Dampt, 2024 (125ml)



Aged Fillet of Beef

ox cheek, sea aster, autumn truffle

(G, D, E, SD, CE)

Château Lafon, Lustrac-Médoc, Cru Bourgeois, 2019 (125ml)



Champagne Sorbet

sloe gin granita



Lemon Tart

blackberry, yuzu, wood sorrel

(G, D, E, N, SD)

Hattenheimer Pfaffenberg Riesling Spatlese, Schloss Schonborn 2017 (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.