TASTING MENU

FOR A WHOLE TABLE TO PARTAKE, AVAILABLE FOR ORDERS TAKEN BEFORE 20.30
Tasting Menu - £115.00 per person, Wine pairing - £50.00 per person

Vichyssoise

leek, black truffle, parmesan
(D, CE, SD, E, V)

Chablis, Domaine Vincent Dampt, 2024 (125ml)

Confit Duck Pressing

fig, duck liver, pain d'épices, honey
(G, D, E, CE, SD)

Pinot Noir, Eradus, Awatare Valley, Marlborough, 2024 (125ml)

Sea Bream

dashi, jamón Ibérico, king prawn
(D, F, SD, CE, C, M)

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

Aged Beef Fillet

sea aster, black garlic, nasturtium
(G, D, SD, CE)

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

Passion-fruit Martini Sorbet

(SD, V)

Blackberry Tart

cheesecake, fromage blanc, crème anglaise
(G, D, E)

Elysium, Black Muscat, Andrew Quady, 2021 (70ml)

Huila Chocolate

mulled pear, chestnut crémeux, hazelnut ice-cream
(G, D, E, SD, N)

Warre's Otima, 10 year old Tawny (75ml)

'Ethically sourced' Cafetiere Coffee, Cappuccino or Espresso

with sweetmeats £8.00

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.