

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

(G, D, E, CE, V)

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

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)



Kir Royal Sorbet

cassis granita



Lemon Tart

blackberry, yuzu, wood sorrel

(G, D, E, N, SD)

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



Tumaco 85% Chocolate

Guinness, hazelnut, sourdough, olive oil

(G, D, E, N)

Warre's Otima, 10 year old Tawny (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.