



Tasting Dinner Menu

*FOR A WHOLE TABLE TO PARTAKE,
AVAILABLE FOR ORDERS TAKEN BEFORE 20.30*

Tasting Menu - £75.00 per person

Wine pairing - £35.00 per person

Leek and Potato Velouté, crispy duck egg, apple, lovage
(V, G, D, E, CE)

Sancerre, Domaine du Nozay, Loire, 2018 (125ml)



Salmon, horseradish, ketta, dill
(G, D, E, F)

Gris Blanc, Gérard Bertrand, Languedoc-Roussillon, France, 2018 (125ml)



Ravioli, confit chicken, smoked partridge, winter truffle
(G, D, E, CE)

Picpoul de Pinet, Gérard Bertrand, Languedoc-Roussillon, 2019 (125ml)



Sea Bream, Champagne velouté, oyster tempura, sea aster, baked potato
(G, D, F, M)

Chardonnay, Gran Reserva, Morandé, Casablanca, D.O., Chile, 2016 (125ml)



Salt-aged Rump Steak, heritage carrot, onion, ox cheek, bone marrow
(G, D, E, CE)

Château Moulin de Mallet, Bordeaux, 2015 (175ml)



Carrot Cake, candied walnut, carrot sorbet, cream cheese mousse
(E, N, G, D)

Cuvée Chérie, Nyetimber, Demi-Sec, N.V. West Sussex (125ml)



Chocolate, mango, chestnut, praline
(G, D, E, N)



'Ethically sourced' Cafetière Coffee, Cappuccino or Espresso
with sweetmeats £5.50

ALLERGENS AND SPECIAL DIETS:

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 to 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.