

TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

Tasting menu

Afternoon tea
Fish, eggs, soya, dairy, gluten

“Fish and chips”
Fish, dairy, gluten

Jersey rock oyster ice cream, oyster leaf
Molluscs, eggs, dairy

Roasted Orkney scallop with potato & leek, Petrossian caviar sauce
Molluscs, dairy

Day netted Looe John Dory with courgette & basil purée, summer beans & lobster bisque
Fish, shellfish, dairy

Lake District lamb chop & fillet, fennel & seaweed
Celery, sulphur dioxide

Or

Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails
Molluscs, Dairy, gluten, soya, celery, sulphur dioxide

Selection of British Isles cheese (£10.00 supplement)
Dairy, nuts, mustard, gluten, sulphur dioxide

The game
Eggs, dairy, gluten

Blood orange sorbet, berries & kir royal granita
Sulphur dioxide

Dark chocolate & sesame mousse
Sesame seeds, eggs, dairy, gluten, sulphur dioxide

£115.00

To maximise your dining experience, this menu is for the enjoyment of the entire table
VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix

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