

TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

Tasting menu

Afternoon tea

Fish, eggs, soya, milk, gluten, sulphur dioxide

“Fish and chips”

Fish, milk, gluten

Jersey rock oyster ice cream, oyster leaf

Molluscs, eggs, milk

Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive,
jalapeño granité

Molluscs, soya

South Coast brill, confit celeriac, Périgord truffle, Vin Jaune velouté

Fish, milk, egg

Lake District lamb loin & fillet, beetroot and blackberry purée, Secretts farm carrots

Celery, sulphur dioxide

Or

Saddle of fallow deer, Jerusalem artichoke, pickled pear, chocolate vinegar

Milk, sulphur dioxide

Selection of British Isles cheese (£10.00 supplement)

Milk, nuts, gluten, sulphur dioxide

The game

Eggs, milk, gluten

Chardonnay poached pear, buttermilk & spiced granita

Milk, sulphur dioxide

Ruby plum with yuzu & yoghurt mousse

Eggs, milk, gluten

£98.00

To maximise your dining experience, this menu is for the enjoyment of the entire table

All of our game is wild and may contain shot

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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