

Tasting menu

Afternoon tea

“Fish and chips”

Jersey rock oyster ice cream, oyster leaf

“Haggis, neeps and tatties” Perigord truffle

Isle of Gigha Halibut, cauliflower & cockle chowder, braised Morels, yoghurt & passion fruit

Lake District lamb chop & fillet, fennel & seaweed

Or

Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails

Selection of British Isles cheese (£10.00 supplement)

The game

Red flesh plum, yoghurt, plum & sake granite

Dark chocolate & sesame mousse

£115.00

TASTING MENU MATCHING WINE FLIGHT

Classic £ 96.00

Fine £ 168.00

Iconic £ 260.00

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

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