

Tasting Menu

Thinly Sliced Smoked Eel with Grilled Mackerel,
Golden Beetroots and Sweet Mustard
2016, Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Salad of Ham Hock, Grilled White Asparagus,
Spring Peas and Truffle Pesto
2016, Viognier, Domaine des Lauriers, Pays d'Oc, France

Crusted Cornish Cod, Spring Carrot,
Lightly Smoked Leeks and Hollandaise
2012, Maranoa Verdelho, David Traeger. Victoria, Australia

Roast Middle White Pork, Grelot Onion,
Glazed Lettuce and Radish
2015, Pinot Noir, Mount Beautiful. North Canterbury, NZ

Baked Strawberry Ice Cream, Set Elderflower Custard
and Vanilla Doughnut
2016, Sauternes, Clos le Comte, Cuvée Emilie. France

Hot Chocolate and Vanilla Croustade,
Caramelised Banana and Muscovado

£75.00 per person

£118 per person with wines

To be taken by the entire table

A discretionary gratuity of 12.5 % will be added to the total bill.

Not available on New Year's Eve and Valentine's dinner

Please note that this is a sample menu and dishes are subject to change.