

[\(View Kitchen Table Experience\)](#)

**CHEF'S DINING EXPERIENCE**  
**(Sample Menu)**

Canapés and a glass of Champagne

Amuse-bouche

Cumbrian beef tataki, smoked ponzu, pickled mooli

Foie gras, cherries, smoked duck, almonds

Fresh Carabineros, a la Plancha

Duck breast, truffle, endives, chanterelle mushrooms

Pre-dessert

Lemon pie, meringue, passion fruit sorbet

Coffee and petit fours

**£95 per person**

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.