



## Tasting Menu

Potato and dill velouté

cured egg yolks, truffle air

Hot smoked salmon

kohlrabi, horseradish and tapioca

Foie gras and game terrine

cranberry, sprout tops

Slow cooked duck breast

spiced crumb, Swede pasta, Brussels sprouts

Seared fillet of cod

cauliflower purée, spiced lentils, apple caviar

Parsnip in different ways

ginger cake, cream cheese, herbs

Bread and butter pudding

stoned fruits, custard ice cream

**7 courses £72.00**

**7 courses, a glass of Champagne, wine paring and tea/coffee £125.00**

**7 courses, a glass of Champagne, premium wine paring and tea/coffee £150.00**

Kindly advise us should you have any food allergies or dietary requirements.

Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate.