

Prestige Tasting Menus

£105.00 per person

The Prestige Tasting Menu is for the whole table and requires a minimum 3 hours for service.

~ menus are subject to change

Prestige Tasting Menu

Canapés

Isle of Mull Scallops/Yuzu/Celeriac/Périgord Truffle

Les Escargots de Ma Mere au Vin Rouge et Tomate

67° Octopus/Squid Ink/Piquillo Pepper/
Spring Onion

Cornish Red Mullet/Potato Spaghetti/
Coconut and Saffron

Saddle of Venison/British Pumpkin/
Pain d'Epice/Poivrade

Cheese Selection

Passion Fruit/Tapioca/Greek Yogurt Mousse

Citrus Cremeux/Hazelnut/Feuillantine/
Meringue à la Française

Coffee/Petits Fours

For a real treat, enjoy the accompanying wine flight where wines are selected by the sommelier to complement each course.

Choose between:

Discovery Wine Flight

8 wines from less known countries or unusual grape varieties

£65.00 per person

Classic Wine Flight

8 wines with more classical appellations

£95.00 per person

Vegetarian Tasting Menu

Canapés

Cauliflower Couscous/Yuzu/Kale/Sea Purslane

King January Cabbage/Fermented Black Garlic
Consommé

Jerusalem Artichoke/Sauternes/Shimiji/
Pain d'Epices

Onion Lyonnaise Tart Feuilleté/Douglas Fir/Parsley

Organic Spelt Risotto/Wild Mushrooms/
Périgord Truffle

Cheese Selection

Passion Fruit/Tapioca/Greek Yogurt Mousse

Citrus Cremeux/Hazelnut/Feuillantine/
Meringue à la Française

Coffee/Petits Fours