

FIVE

£95 per person

Salad of heirloom tomatoes, boquerones, almonds & jalapeño

By. Ott, Domaines Ott, Côtes de Provence, France, 2020

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Faroe Islands salmon, heritage beetroots, smoked cods roe, Oxalis

Calcarius Nù Litr, V.Passalacqua, Puglia, Italy, 2020

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Cornish cod, Roscoff onion, cauliflower, Shetland mussels

Duas Quintas, Ramos Pinto, Douro Valley, Portugal, 2019

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Creedy Carver duck, salt baked celeriac, damson, lavender

Primitivo Heracles, Masseria Surani, Puglia, Italy, 2020

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Mille-feuille, Provence fig, Mascarpone, caramelised almond

Ramos Pinto, Adriano Reserva

SEVEN

£119 per person

Salad of heirloom tomatoes, boquerones, almonds & jalapeño

Chablis, William Fèvre, Burgundy, France, 2019

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Faroe Islands salmon, heritage beetroots, smoked cods roe, Oxalis

Calcarius Nù Litr, V.Passalacqua, Puglia, Italy, 2020

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Orkney scallop, brioche, chicken wing, truffle

Chardonnay, Leyda, San Antonio Valley, Chile, 2017

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Creedy Carver duck, salt baked celeriac, damson, lavender

Crozes-Hermitage, Les Pierrelles, Domaine Belle, France, 2019

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Dry-aged grass-fed beef fillet, onion, turnip, nasturtium

Mas La Plana, Torres, Cataluña, Spain, 2016

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Sea buckthorn sorbet, brown butter cremeaux

Jurançon, La Magendia, Clos de Lapeyre, Roussillon, France, 2017

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Blackberry & Rosehip pebble, meringue, sorbet

Muscat de Beaumes de Venise, Domaine des Bernardins, Rhône-Valley, France, 2019

Add wine pairing – FIVE - £50
Add fine wine pairing – FIVE - £130
(available on request)

Add wine pairing – SEVEN - £70
Add fine wine pairing – SEVEN - £150
(available on request)

Optional course £10 per person
Selection of seasonal cheeses by Maître affineur 'Buchanans'

Head Chef Marc Hardiman

"To be enjoyed by the whole party. Available for lunch until 1.45pm and dinner until 9.30 pm."

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.