

FIVE

£99 per person

Isle of Wight heirloom tomatoes, Perla de
Mediterranea burrata, elderflower & lovage

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Norfolk asparagus, morels, smoked marrow bone,
bone broth

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Red mullet, Bouillabaisse, lime leaf

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Jimmy's Farm suckling pig, smoked eel,
burnt Braeburn apple

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'Solero', tropical fruits, Tahitian vanilla

SEVEN

£125 per person

Isle of Wight heirloom tomatoes, Perla de
Mediterranea burrata, elderflower & lovage

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Orkney scallop, fennel, tonka bean, Sicilian lemon

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Cornish monkfish, seaweed, clams, lardo di Colonnata

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Hay smoked veal sweetbread, peas, wild garlic

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Dry aged beef sirloin, tempura Anna, black bean sauce

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Sicilian lemon & London Gin

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English strawberries, chamomile, clotted cream

Add wine pairing – SEVEN - £95

Add fine wine pairing – SEVEN - £180
(available on request)

Add wine pairing – FIVE - £65

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

Optional course £10 per person

Selection of seasonal cheeses by Maître affineur 'Buchanans'

Head Chef Marc Hardiman

Scan for calorie information



"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 13.5% will be added to your bill.