

Dinner Tasting Menu

BBQ Mackerel with satay sauce, toasted peanuts, coriander and cucumber salad

Riesling, Novas Stella Selection, Emiliana, Valle de Bio Bio, Chile, 2021

Cold roast veal with baby artichoke, monksbeard, hazelnut pesto, pickled mushroom, truffle dressing

Bonterra Chardonnay, Mendocino County, California, 2019

Roasted stonebass with grilled aubergine and caponata 'cannelloni', baba ganoush, chervil, bloody mary ketchup, preserved lemon velouté

Pinot Noir, Turittelles, Languedoc, 2020

Roasted duck magret with crushed turnip, caramelised cauliflower, confit leg pastilla, pickled cucumber, prune purée

Saint Joseph, Syrah, Les Ribaudes, Domaine Faury, Northern Rhone, 2020

Caramelised banana mousse with spiced rum, peanut brittle, passion fruit, chocolate ice-cream

Muscat de Beaumes de Venise, Domaine Bernardins, 2020

£65 per person
+ £38 with matching wines
Cheese as an additional course £12

**Tasting menu only available before 8.45pm,
And only available as a 'whole table' option.**

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Nut traces may be found in any menu item. Game dishes may contain shot. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.

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