

Chef's Tasting Menu

Served by table only; not available for individual guests.

TRUFFLE & SMOKED PARMESAN GOUGÈRES

With Smoked Chicken Consommé

SMOKED HAM HOCK (GF)

With One Hour Duck Egg & Pumpkin Espuma

TUNA TARTARE (GF)

With Wasabi, Avocado & Sesame Mayo accompanied by Compressed Watermelon

BREAST OF GRESSINGHAM DUCK

With Boulangère Potato, Salsify, Baby Turnips & Cherry Jus

PASSIONFRUIT SORBET (GF)(VE)

BANANA & CARAMEL CHEESECAKE (GF)

With Bitter Orange Jelly & Hot Chocolate Sauce

COFFEE & PETIT FOURS

DIETARY INFORMATION

Vegetarian (V) | Vegetarian Alternative Available (VA) | Vegan (VE) | Vegan Alternative Available (VEA)
Gluten Free (GF) | Gluten Free Alternative Available (GFA) | Dairy Free (DF) | Dairy Free Alternative Available (DFA)

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order.
Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.

Vegan Tasting Menu

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ASPARAGUS & CHEESE SAMOSA

With Tomato Consommé

SUNDRIED TOMATO & OLIVE ARANCINI (V)(GF)

With Greek Cheese, Picked Shallots & Pesto Espuma

WATERMELON "TUNA TARTARE" (VE)(GF)

With Wasabi, Avocado, Pickled Tomato & Stem Ginger Gel

ROASTED PUMPKIN GNOCCHI (VE)

With Cèpes, Baby Turnips, Sage & Shaved Vegan Cheese

PASSIONFRUIT SORBET (VE)(GF)

BLACK FOREST CHOCOLATE TRUFFLE TORTE (VE)

With Cherry Sorbet & Aerated Chocolate

COFFEE & PETIT FOURS

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