
Chef's Tasting Menu

Served by table only; not available for individual guests.

SAMPLE MENU

TRUFFLE & SMOKED PARMESAN GOUGÈRES

With Chilled Tomato & Basil Consommé

ASPARAGUS & DUCK EGG (GF)

With Smoked Parmesan & Wild Garlic

HAND DIVED SCALLOPS (GF)

With Honey Roast Pork Belly, Granny Smith Apple & Truffle Dressing

OLIVE ROASTED LAMB LOIN & SHOULDER

With Wild Garlic & Asparagus

PASSIONFRUIT SORBET (GF)(VE)

WHITE CHOCOLATE & ORANGE CRÉMEUX (GF)

With Baileys Ice Cream & Mint Aero

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

Served by table only; not available for individual guests.

SAMPLE MENU

ASPARAGUS & CHEESE SAMOSA

With Chilled Tomato & Basil Consommé

SUNDRIED TOMATO ARANCINI (V)(GF)

With Whipped Goats Curd, Heritage Tomato, Pickled Shallot, Black Olive & Wild Garlic

ENGLISH ASPARAGUS (VE)(GF)

With Spiced Cauliflower & Vegan Parmesan

WILD GARLIC ARANCINI (VE)

With Wild Mushroom Rarebit & Cèpe Cappuccino

PASSIONFRUIT SORBET (VE)(GF)

RHUBARB & STRAWBERRY ETON MESS (VE)(GF)

With Bellini Sorbet

COFFEE & PETIT FOURS

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