

R E S T A U R A N T



B Y G O R D O N R A M S A Y

Black Truffle Crème Brûlée

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Cornish Brown Crab
kiwi, almond, Meyer lemon
(£30 supplement)

with

Imperial Oscietra Caviar
(£60 supplement)

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Native Lobster Agnolotti
Delica pumpkin, pickled walnut

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Atlantic Halibut
samphire, seaweed beurre blanc

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Royal Windsor Estate Venison
beetroot, blackberry, Sauce Périgourdine

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Yorkshire Rhubarb & Champagne

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Fragola Melba

£155 per person

Please note that while we strive to accommodate various dietary preferences, as per our T&C last-minute requests may limit our ability to make substitutions.