PRESTIGE MENU

Potimarron Tart
Pumpkin, mussel, coffee

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Isle of Skye Scallop
Coastal herbs, lemon, olive oil sabayon
(add Oscietra caviar £15)

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Barbecued Monkfish
Cauliflower, seaweed hollandaise, Vadouvan

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Cèpes Rossini
Duck liver, pain d'épices, Albufera sauce
(£35 supplement)

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Aynhoe Park Deer
Beetroot, blackberry, Roquefort

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Sorbet
Fragola, citrus

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Vacherin
Passion fruit, curd, coconut

£155 per person

Non-alcoholic pairing £80
3 Wines £90
Matching wines £155
The Connoisseur matching wines £395
The Indulgence matching wines £975

All prices are inclusive of VAT.
A 15% discretionary service charge will be added to your bill.
If you have a food allergy, intolerance or sensitivity, please speak to your waiter
about ingredients in our dishes before you order your meal