

PRESTIGE MENU

Potimarron Tart

Sea lettuce, coffee, sage

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Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

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Confit Dover Sole

Organic spelt, ceps, mushroom dashi

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Aynhoe Park Deer

Figs, beetroots, cranberry

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Selection of British and French Cheeses

(£25 supplement)

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Truffle ice cream

Almond, Bodega vinegar

(£15 supplement)

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Sorbet

Passion fruit, coconut

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Plaisir Sucré

Chocolate crémeux, hazelnut, milk

£150.00 per person

Matching wines £150

Premium matching wines £190

The Connoisseur matching wines £395

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