

TASTING MENU MATCHING WINE FLIGHT

Classic £87

Fine £156

Iconic £249

Tasting menu 8 course

Afternoon tea

“Fish and chips”

Fruits of the British sea

South coast turbot, chestnut gnocchi, Perigord truffle jus

Lake District lamb, loin & braised shoulder hot pot, beetroot and blackcurrant,
Savoy cabbage

or

South Downs fallow deer with pear and cocoa, chocolate vinegar

Selection from the cheese board (10.00 supplement)

The game

Chardonnay poached Brogdale pear, buttermilk, champagne granité

Bitter chocolate pavé, olive biscuit, olive oil ice-cream

£98.00

To maximise your dining experience, this menu is for the enjoyment of the entire table

All of our game is wild and may contain shot

VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix

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