

Tasting menu

Afternoon tea

“Fish and chips”

Jersey rock oyster ice cream, oyster leaf

Raw Orkney sea scallop, kohlrabi, & jalapeño granité

South coast turbot, morels, wild garlic, vin jaune & chicken skin

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

Or

South Downs fallow deer with pear and cocoa, chocolate vinegar

Selection of British Isles cheese (£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

TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

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TASTING MENU