

# Tasting menu

165

## Wine Pairing

140/ 300 / 995

Afternoon tea

“Yorkshire pudding choux”

Devon crab, Spanish melon, ajo blanco ice-cream, xo

N25 Kaluga Hybrid caviar with Lincolnshire cauliflower  
& koji, native lobster  
*60.00 per person supplement*

Orkney scallop, razor clam, leek, smoked butter, samphire

Roasted Looe turbot, white asparagus, warm roe sauce

65 day dry aged beef fillet, Kohlrabi roasted in beef fat, parsnip cream,  
cep & chanterelles

Selection of British Isles cheeses

*15.00 supplement*

Brillat-Savarin cream, blackberry & cassis, minus 8 maple ice cream

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit fours

To maximise your dining experience, this menu is for the enjoyment of the entire table  
VAT included. A discretionary service charge of 15% will be added to your bill