

TASTING MENU MATCHING WINE FLIGHT

Discovery £ 180.00

Iconic £ 260.00

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

Chef's Experience

£ 150.00

Afternoon tea

New forest mushroom tea, parmesan milk foam

Salcombe crab tart, finger lime & bisque ice cream

Raw Orkney Island sea scallop, pickled kohlrabi & apple dashi

BBQ Lincolnshire sand carrots, carrot & miso purée, charred vegetables & truffle juice

Isle of Mull langoustine, cauliflower cream, rye bread

Jersey Royal potato cooked in seaweed, Oscietra caviar

Native Cornish blue lobster, blanched salsify, peach & vanilla purée,
chilled lobster & yoghurt bisque

Line caught Cornish turbot, English pea mousse, warm cucumber & oyster velouté

Norfolk quail, BBQ leg, fermented plum purée, pickled rutabaga, Scottish wasabi & duck liver

Roasted Lake District rack of lamb with celery, whipped sheep's milk,
celery & parsley purée, truffle

Koshihikari rice and milk ice cream with Andalusian olive oil

"The golden nut"

Hugh Lowe Farm strawberries & cream, Jersey milk parfait, wild strawberry & kalamansi sorbet

Petit fours

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CHEF'S EXPERIENCE