

Sample Dinner Menu

Crab

White Crab, Brown Crab Royale
Chilled Watercress, Fine Herbs

Bodega Hermanos del Villar, 'Oro de Castilla', Verdejo, Rueda, 2020
125ml £7.00

Sea Bass

King Oyster Mushroom, Ossetra Caviar
Champagne, Sea Herbs

Mario Giribaldi, "I Risi", Gavi, Piemonte, Italy, 2019
125ml £7.50

Venison

Confit Beetroot, Burnt Orange, Kale
Red Wine Sauce

Côte de Brouilly, Daniel Bouland, Beaujolais, France 2019
125ml £9.00

Peanut

Nougat Glacé, Caramel, Banana Sorbet, Chocolate

Domaine Des Chênes, Muscat de Rivesaltes
Roussillon, France 70ml £8.50

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£65.00

Hot Drinks and Petit Fours £5.95

We will be pleased to amend our menus for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

A discretionary 10% service charge will be added to your bill.

Open Tuesday – Saturday