TASTING MENU

MENU — 6 COURSES | £120
WINE PAIRING | £95

WELCOME SNACKS

Cantabrian anchovy and devilled egg yolk crisp

Lobster, lettuce and lemon tartlet

Truffled chicken croquette

[NV] Langham, ‘Corallian’, Dorset, England

GLOBE ARTICHOKE

Chestnut velouté and cranberry

[2025] Bodegas Luis Perez, El Muelle de Olaso, Andalucia, Spain

SHELLFISH BOUILLABAISSE

[2025] Mira do Ó, Vidente Branco, Dão, Portugal

BUTTER POACHED POLLOCK

Winter ratatouille and Champagne sauce

[2023] Artisans Vignerons de Naoussa, ‘The Orange Point’, Naoussa, Greece

DUCK PITHIVIER

Jerusalem artichoke and pear

[2023] Raúl Pérez, Ultreia,`Saint Jacques`, Bierzo, Spain

CHEESE

Baron Bigod and black truffle
(£15 supplement)

[NV] Domaine Overnoy, ‘Macvin du Jura’, Jura, France
(£16 supplement)

BERGAMOT POSSET

Blackberry shortbread, fig ice cream

[2022] Tokaj-Hétszőlő, ‘Late Harvest, Furmint, Harslevelu, Tokaj, Hungary