

Tasting Menu

Onion Seed Bialy, Garlic Butter

Selection of Canapés

Champagne 'Cuvee Speciale', Renard Barnier, France £13

English Beetroot Textures | Goat's cheese, oats, mizuna & horseradish

Huia Gruner Veltliner, Marlborough, New Zealand, 2019 125ml £9 | 175ml £13

Sea Bass Ceviche | Citrus, avocado, Avruga, sea herb & crispy skin

Rioja Blanco, Bodegas las Orcas, Spain 125ml £7 | 175ml £9

Pan Fried Turbot | Coco bean, celery, grape, walnut, mussels & sea vegetables

St Aubin, Domaine Sylvain Langoureau, France, 2018 125ml £12 | 175ml £15

Or

Oxted Venison Loin & Pie | Smoked pomme purée, elderberries, celeriac, girolles, cocoa & venison jus

Bargylus (Syrah, Cabernet Sauvignon, Merlot), Syria, 2014 125ml £13 | 175ml £18

Optional: Choice of 3 Cheeses | Celery, fig, chutney, quince, crackers & bread (supp £13)

Châteaux Laroque, Margaux, 2016 125ml £15 | 175ml £20

Granny Smith & Bilberry 'Mess' | Meringue, salted seed granola, yoghurt

Chocolate & Pecan Praline Sphere | Champagne blackberries, hay ice cream

Chateau Villefranche Sauternes, Bordeaux, France, 2020 75ml £8 | 125 ml £11

Coffee & Teas with Petit Fours

£75

Wine flight | Without cheese: Small £47 Large £60 | With cheese: Small £60 Large £75

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.