



TASTING MENU

AMUSE BOUCHE



LOCH DUART SALMON

worcestershire apple / rusper farm horseradish



CREEDY CARVER DUCK

american cranberry / iranian pistachio



DAY BOAT BRIXHAM DOVER SOLE

shetland scallop / kent fennel / vale of evesham parsley



WINDSOR ESTATE VENISON

bartlett farm parsnip / chipping campden brussel sprout / evesham pear



BRITISH CHEESE BOARD

chutney / cambridgeshire celery / biscuits
individually or to share - £15.50 / £25 supplement



PASSIONFRUIT MERINGUE

purple passionfruit / dehydrated meringue



CASA LUKER WHITE CHOCOLATE

almond / asian coconut



COFFEE AND PETIT FOURS

Due to our food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment.

Please ask your waiter for dish allergen content.

Should you have further dietary requirements, please feel free to tell us, and we will do our utmost to accommodate you.

£90 PER PERSON

ADD WINE FLIGHTS FOR £45 PER PERSON

DISH SUBSTITUTION FOR TASTING MENU

£10.00 per dish for the entire table and £15.00 per dish for one person

