

Classics

Spiced lamb and prune beignet, smoked onion, garden herbs
Tartlet of cured sea trout and alliums
Duck liver, preserved fig, fig leaf toasted brioche

Garden beetroot

smoked eel, horseradish

Warm Rosscarbery pork jelly

Coolea cheese, Bramley apple, nasturtium

Seared Orkney scallop 'Marocaine'

green chilli, kohlrabi, lemon

Roast Yorkshire duck

'zaalouk'

English saffron

nadorcott, Mayan Red 40% chocolate, coriander

English breakfast tea

Irish coffee

Moroccan mint tea

The cheese trolley

(optional extra course, £20 supplement)

£95 per person

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £155 per person)

Non-alcoholic pairing
(Additional £70 per person)

Classics – Vegetarian Menu

Mushroom beignet, smoked onion, garden herbs
Tartlet of celeriac, apple, chestnut
Potato, 24-months aged Comté, IPA gel

Garden beetroot
horseradish

Isle of Wight tomato
smoked yoghurt, pine nut

Mushroom ziti
tarragon

Garden courgetti
kohlrabi, smoked butter sauce

English saffron
nadorcott, Mayan Red 40% chocolate, coriander

English breakfast tea
Irish coffee
Moroccan mint tea

The cheese trolley
(optional extra course, £20 supplement)

£95 per person

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £155 per person)

Non-alcoholic pairing
(Additional £70 per person)

Classics - Pescatarian Menu

Mushroom beignet, smoked onion, garden herbs
Tartlet of cured sea trout and alliums
Potato, 24-months aged Comté, IPA gel

Garden beetroot

smoked eel, horseradish

Isle of Wight tomato

smoked yoghurt, pine nut

Seared Orkney scallop 'Marocaine'

green chilli, kohlrabi, lemon

Roast Newlyn monkfish

Isle of Wight tomato

English saffron

nadorcott, Mayan Red 40% chocolate, coriander

English breakfast tea

Irish coffee

Moroccan mint tea

The cheese trolley

(optional extra course, £20 supplement)

£95 per person

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £155 per person)

Non-alcoholic pairing
(Additional £70 per person)

Classics - Vegan Menu

Mushroom beignet, smoked onion, garden herbs
Tartlet of celeriac, apple, chestnut
Tartlet of English kohlrabi, almond

Garden beetroot
horseradish

Isle of Wight tomato
pine nut

Seasonal mushroom salad

Garden courgetti
kohlrabi

English saffron
nadorcott, coriander



Sweets

£95 per person

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £155 per person)

Non-alcoholic pairing
(Additional £70 per person)