

‘Decoding nature through our senses,
deciphering it and knowing it more, allows
us to translate its language, to respect it and
in doing so take care of and preserve it’

MAURO COLAGRECO

LAND AND SEA

5 course tasting menu

Enjoy an impression of Nature through a swift culinary experience to unravel your emotions.

£165

Radish

Fermented radish, langoustine tartare and sake kasu cream

Lettuce

Grilled local red oak lettuce, vermouth and cockle sauce

Leek

Umbellifers ragout, turbot

Radicchio

Almond purée, grilled loin of venison

Plum

Crispy ravioli shell, black lemon ice cream and yoghurt fontainebleau

DISCOVERY

3 course à la carte menu

Discover the magnificence of British Terroir in a journey of pictorial dishes.

£110

Cheese

Explore a selection of cheese from our trolley, served with candied squash and seeded crackers

£30

*Should you have dietary requirements or allergies, please speak with a member of our team when discussing the menu.
A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.*

WINE PAIRINGS

Exploration Route Pairing

Inspired by the great British explorers that travelled in search of uncharted territories.
A matching that aims to stimulate curiosity and transport you
to less well-known regions. An exciting discovery!

£125

Leisure Route Pairing

This pairing is inspired by the famous Grand Tour, an extensive and usually
educational journey, where travelling became a form of entertainment and pleasure.
Indulge yourself with some of the most prestigious and iconic estates in the world.

£500

STARTERS

Radish

Fermented radish, langoustine tartare and sake kasu cream

Fennel

Mackerel sashimi, white currant, crème fraîche and cucumber aguachile

Beetroot

Salt baked beetroot, caviar sauce

Lettuce

Local red oak lettuce, smoked fish, vermouth sauce

Broccoli

Coco beans, confit Scottish scallop

MAINS

Potato

New potato ragout, watercress, grilled oyster

Mushroom

Mushroom and chestnut ravioli, sauteed wild mushrooms, mushroom consommé

Jerusalem Artichoke

Roast Jerusalem artichokes, hazelnut, Cornish monkfish

Squash

Yellow curry, roasted chicken breast

Radicchio

Almond purée, grilled loin of venison

DESSERTS

Red Berries

Red berry espuma, yoghurt shiso ice cream, shiso leaf

Sweet Potato

Sweet potato tatin, puff pastry twist, burnt vanilla and sweet potato ice cream

Chocolate Flower

Spicy wheat, Manjari 64% chocolate, puffed buckwheat

Plum

Crispy ravioli shell, black lemon ice cream and yoghurt fontainebleau