

O R R E R Y



Flûte de Champagne Laurent-Perrier "La Cuvée"

Amuse Bouche

Cured beef, mooli, Worcestershire dressing

Dorset crab, mango, avocado

Beef medallion, potato purée, sauce Périgourdine

Truffle Brie de Maux

Vanilla pannacotta, passion fruit jelly

Tasting Menu 125

Wine pairing 79

Premium Wine pairing 125

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present. The menus have been created for the enjoyment of all guests at your table. Available for lunch until 1.00pm and for dinner until 8.30pm.
Wine pairing available on request