

# Tasting Menu

£150

Poached, chilled Scottish langoustine,  
pistachio and samphire condiment,  
pomegranate

Confit duck foie gras,  
fermented salsify, nasturtium,  
toasted hazelnut

‘Sauté gourmand’ of lobster  
and truffled chicken quenelles

Line-caught sea bass,  
Jerusalem artichoke,  
Dorset watercress and shellfish

Roasted saddle of venison  
from Rhug Estate, Kalibos cabbage  
and chestnut

Assortment of French cheeses

Clementine - Tahitian vanilla  
‘Mont Blanc’

A discretionary 14% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.  
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.