



## Tasting Menu

*Sample*

Slocken, Venison, Potato  
Smoked Eel, Apple, Exmoor Caviar

Pea, Egg Yolk, Elderflower  
Lobster Claw, 'Rhuboshi', Lemon Verbena

Sour Bread & Sour Butter

Chicken, Watercress, Truffle  
Lobster Tail, Turnip, Fennel Pollen  
Halibut, Razor Clam, Oscietra  
Lamb, Maris Bard, Garden Herbs

*(Cheese - £19 Supplement)*

Strawberry, Elderflower, Charles Palmer  
Wood Sorrel, Sweet Woodruff, Yoghurt

Lemon Verbena Tart  
Jerusalem Artichoke Fudge

*Tasting Menu £170 per person (Saturday Lunch - £135)*

*Please note that a discretionary service charge of 12.5% will be added to your bill on all food and beverages, which is shared between staff.*

# Drinks Packages

*Sample*

## I

### Pea, Lobster Claw

Black Swan Cellar Edition No. 6 2015 (*Napier, South Africa*)

### Chicken

Conchiglia Lugana, Citari 2020 (*Veneto, Italy*)

### Lobster Tail

Pacherenc du Vic-Bilh Sec, Domaine Sergent 2020 (*Madiran, France*)

### Halibut

Grenache Blanc, Les Vignerons Parisiens 2016 (*Paris, France*)

### Lamb

Xinomavro, Thymiopoulos 2019 (*Naoussa, Greece*)

### Strawberry

Demi-Sec Charles Palmer 2015 (*Sussex, England*)

### Wood Sorrel

Solaris Auslese, Turnau 2021 (*Western Pomerania, Poland*)

*£80 per person*

## II

### Pea, Lobster Claw

Stanislas Blanc de Blancs, Thienot 2008 (*Champagne, France*)

### Chicken

Vistamare, Ca'Marcanda Gaja 2020 (*Tuscany, Italy*)

### Lobster Tail

Le Clarte De Haut-Brion 2015 (*Bordeaux, France*)

### Halibut

Chateauneuf du Pape Blanc, Vieux Telegraph 2011 (*Rhone, France*)

### Lamb

Gattinara, Nervi Conterno 2017 (*Piemonte, Italy*)

### Strawberry

Rich Demi Sec, Pol Roger, N.V. (*Champagne, France*)

### Wood Sorrel

Sonnenuhr Riesling Spatlese, Joh. Jos. Prum 2018 (*Mosel, Germany*)

*£150 per person*