



## Tasting Menu

*Sample*

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

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

Sour Bread & Sour Butter

Chicken, Wild Garlic, Morel

Lobster Tail, Turnip, Fermented Gooseberry

Halibut, Razor Clam, Oscietra

Lamb, Maris Bard, Garden Herbs

*(Cheese - £19 Supplement)*

Wood Sorrel, Yoghurt, Birch

Sea Buckthorn, Chocolate, Hazelnut

Rhubarb & Lemon Verbena  
Jerusalem Artichoke Fudge

*Tasting Menu £170 per person*

*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

### Asparagus, Lobster

Classic Cuvee, Charles Palmer 2015 (*Sussex, England*)

### Chicken

Marin Timorasso, Fontanassa 2016 (*Piemonte, 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*)

### Wood Sorrel

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

### Sea Buckthorn

Rainwater Reserva, Barbeito N.V. (*Madeira, Portugal*)

*£80 per person*

## II

### Asparagus, Lobster

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

### Chicken

Chateau Musar 2015 (*Bekaa Valley, Lebanon*)

### Lobster Tail

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

### Halibut

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

### Lamb

Gattinara, Nervi Conterno 2015 (*Piemonte, Italy*)

### Wood Sorrel

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

### Sea Buckthorn

Bual, Cossart Gordon 1987 (*Madeira, Portugal*)

*£150 per person*