

Tasting Menu

Sample

Lobster, Sungold, Royal Beluski
Baron Bigod, Pear, Pickled Walnut

Hogget, Mint, Pea

Sour Bread & Sour Butter

Scallop, Courgette, Tagete

Turbot, Charles Palmer, Oscietra

Charlotte Potato, Spring Greens, Alliums

Roe Deer, Beetroot, Nasturtium

Courtyard Dairy Cheeses

(£23 Supplement)

Strawberry, Chamomile, Lemon Verbena

Sweet Cicely, Wood Sorrel, Gooseberry

Elderflower & Honey

Crab Apple & Dark Chocolate

Yoghurt Whey & Chicory

Tasting Menu - £175

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

Experimental & Adventurous

Hogget | Classic Cuvee, Charles Palmer 2016 (*Sussex, England*)

Scallop | Saumur La Dame, Roche Ville 2015 (*Loire, France*)

Halibut | Heida, Varone 2021 (*Valais, Switzerland*)

Potato | Chateau Bela Riesling, Egon Muller 2019 (*Strovo, Slovakia*)

Roe Deer | Tandem, Syrah du Maroc, Alain Graillot 2021 (*Benslimane, Morocco*)

Sweet Cicely | Solaris Auslese, Winnica Turnau 2021 (*Western Pomerania, Poland*)

£80 per person

Grand & Classic

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

Scallop | Cartology, Chris Alheit 2018 (*Western Cape, South Africa*)

Halibut | Gruner Veltliner, Domane Wachau 2019 (*Wachau, Austria*)

Potato | Riesling Trocken RK, Kesselstatt 2008 (*Mosel, Germany*)

Roe Deer | Blonde de Seigneur Cote Rotie, Domaine Vernay 2018 (*Rhone, France*)

Sweet Cicely | Riesling Icewine, Cave Springs 2017 (*Niagara, Canada*)

£150 per person

Rare & Fine

Hogget | Sir Winston Churchill, Pol Roger 2015 (*Champagne, France*)

Scallop | Radio Lazarus, Chris Alheit 2015 (*Stellenbosch, South Africa*)

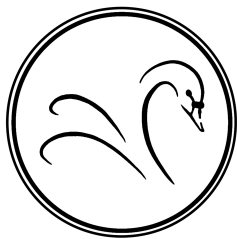
Halibut | Colle Gaio, The Old White, Colli di Catone 1996 (*Lazio, Italy*)

Potato | Hipping GG Riesling, Schatzel 2019 (*Rheinessen, Germany*)

Roe Deer | Cornas, Auguste Clape 2011 (*Rhone, France*)

Sweet Cicely | Graacher Himmelreich Auslese Goldkapsul, JJ Prum 2003 (*Mosel, Germany*)

£270 per person



Lunch Tasting Menu

Sample

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Hogget, Mint, Pea

Sour Bread & Sour Butter

Scallop, Courgette, Tagete

Charlotte Potato, Spring Greens, Alliums

Roe Deer, Beetroot, Nasturtium

Courtyard Dairy Cheeses

(£23 Supplement)

Strawberry, Chamomile, Lemon Verbena

Sweet Cicely, Wood Sorrel, Gooseberry

Elderflower & Honey
Yoghurt Whey & Chicory

Lunch Tasting Menu - £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

Experimental & Adventurous

Hogget | Classic Cuvee, Charles Palmer 2016 (*Sussex, England*)

Scallop | Saumur La Dame, Roche Ville 2015 (*Loire, France*)

Potato | Chateau Bela Riesling, Egon Muller 2019 (*Strovo, Slovakia*)

Roe Deer | Tandem, Syrah du Maroc, Alain Graillot 2021 (*Benslimane, Morocco*)

Sweet Cicely | Solaris Auslese, Winnica Turnau 2021 (*Western Pomerania, Poland*)

£70 per person

Grand & Classic

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

Scallop | Cartology, Chris Alheit 2018 (*Western Cape, South Africa*)

Potato | Riesling Trocken RK, Kesselstatt 2008 (*Mosel, Germany*)

Roe Deer | Blonde de Seigneur Cote Rotie, Domaine Vernay 2018 (*Rhone, France*)

Sweet Cicely | Riesling Icewine, Cave Springs 2017 (*Niagara, Canada*)

£130 per person

Rare & Fine

Hogget | Sir Winston Churchill, Pol Roger 2015 (*Champagne, France*)

Scallop | Radio Lazarus, Chris Alheit 2015 (*Stellenbosch, South Africa*)

Potato | Hipping GG Riesling, Schatzel 2019 (*Rheinhessen, Germany*)

Roe Deer | Cornas, Auguste Clape 2011 (*Rhone, France*)

Sweet Cicely | Graacher Himmelreich Auslese Goldkapsul, JJ Prum 2003 (*Mosel, Germany*)

£240 per person