

TASTING MENU

FOR A WHOLE TABLE TO PARTAKE, AVAILABLE FOR ORDERS TAKEN BEFORE 20.30

Tasting Menu - £105.00 per person, Wine pairing - £45.00 per person

Smoked Haddock Velouté

English peas, Jersey Royals, garden herbs

(G, D, E, F, CE, SD)

Chardonnay, Gran Reserva, Morandé, Casablanca, 2021 (125ml)



Rabbit

chorizo jam, black pudding, brioche

(G, D, E, CE)

Côtes Du Rhône, Vignobles Gonnet, 2020 (125ml)



Crab Ravioli

coconut, lemongrass, bisque

(G, D, E, C, F, CE)

Riesling 'Adam, Who?', Burge Estates, Eden Valley, 2023 (125ml)



Yorkshire Duck

cherry, pistachio, honey, daikon

(G, D, E, SD, CE)

Pinot Noir, Révélation, Badet-Clément, Languedoc, IGP Pays d'Oc, 2021 (125ml)



Pimm's Sorbet

compressed watermelon, Thai basil



Annabel's Strawberries

Champagne, elderflower, verbena

(G, D, E, SD)

Noble Late Harvest, Nelson Estate, Paarl, 2018 (70ml)



Chocolate and Coffee

70% Huila chocolate, walnut, espresso

(G, D, E, N)

San Emilio Pedro Ximenez, Solera Reserva, Emilio Lustau (70ml)



'Ethically sourced' Cafetière Coffee, Cappuccino or Espresso

with sweetmeats £7.00

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.