



## TASTING MENU

*Dinner, 6 courses @ £85*  
*Sommelier recommendation @ £75*  
*Deluxe recommendation @ £100*

*Canapés*

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*Amuse Bouche*

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*Petit violet artichoke, hazelnut & Périgord truffles*

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*Ceviche of Hebridean scallops & Sicilian blood oranges*

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*Cannelloni of Anjou quail with endive*

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*Cornish John Dory, agretti, celeriac, fennel & beurre noisette*  
*or*

*Highland wagyu braised in Barolo with puntarelle*

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*Cheese selection*

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*Pre-dessert*

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*Jelly of Yorkshire rhubarb, spiced mango & Earl Grey sorbet*  
*with white chocolate*

*or*

*Soufflé of "carrot cake", Brillat-savarin ice-cream,*  
*spiced pecans & butterscotch*

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*Petits fours*

*An optional 12.5% service charge will be added to your bill*