



## TASTING MENU

*Lunch, 5 courses @ £65*

*Sommelier Wine Recommendation @ £65*

*Deluxe @ £90*

*Canapés*

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*Amuse bouche*

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*House-made linguine with Autumn black truffles*

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*Hot, extra grade foie gras with pecan “épicé” & Passe Crassane pear*

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*Atlantic turbot with Champagne sauce*

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*Laverstoke Park pork belly, delicata pumpkin, gnocchi, Cox’s apple & DOP sage*  
*or*

*Highland wagyu fillet & feather blade, purple spouting broccoli*  
*cooked in the dripping*

*(Available with £5 supplement)*

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*Pre-dessert*

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*Agen prune soufflé, Grué de cacao, 70% ‘Cru Virunga’ ganache*  
*& Armagnac ice cream*

*or*

*Truffled brie*

*(Available as an additional course @ £10 supplement)*

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*Petits fours*

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