



TASTING MENU

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

Canapés

Amuse Bouche

Petit violet artichoke, hazelnut & Périgord truffles

Ceviche of Hebridean scallops & Sicilian blood oranges

Cannelloni of Anjou quail with endive

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

Highland wagyu braised in Barolo with puntarelle

Cheese selection

Pre-dessert

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

or

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

Petits fours

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