

MO

MO



Wine Pairing

£85 per person

Champagne Delamotte Blanc de Blancs, Brut,
Le Mesnil-sur-Oger, France, NV

Parterre, Semillion & Sauvignon Blanc,
Fraser Gallop Estate, Margaret River, Australia, 2022

Tokaj, Furmint, Orëg Király Dűlő,
Barta, Hungary, 2022

Montagny 1er Cru, "Les Coères", Albert Sounit,
Burgundy, France, 2022

Saint~Aubin 1er Cru, Henri Prudhon & Fils,
Burgundy, France, 2021

Vouvray, Lieu-Dit Les Fosses d'Hareng,
Loire Valley, France, 2021

Saint-Albert, Pacherenc Du Vic-Bilh, Petit Mansang,
Gascony France 2022

Some of our beverages contain allergens.
Please speak to a member of staff for more information



£130 per person

Canapé
Smoked salmon & cod roe mousse

Bread
Onion bread, rosemary butter

Egg
Confit egg yolk, Parmesan custard, white balsamic, black olive

Scallop
Squid, lemongrass sauce

Parsley Panna Cotta
Celeriac consommé, dulce seaweed, dashi vinegar

Monkfish
BBQ monkfish, vadouvan spice, cauliflower

Rose Veal
Crispy sweetbread, maitake, grapefruit, timur pepper

Cheese
Tête de Moine, Truffle Baron Bigod, apricot and walnut, caraway crackers

Blackberry
Blackberry sorbet, Cotswold gin, lemon

Braeburn Apple
Braeburn apple terrine, Calvados, pink peppercorn, crème fraîche ice cream

To finish
Pineapple & lime

Some of our foods contain allergens.
Please speak to a member of staff for more information.