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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, Orég Király Dűlő,
Barta, Hungary, 2022

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

Rias Baixas, Pazo La Maza, Albarino,
Galicia, Spain, 2023

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
Hummus & harissa

Bread
Onion bread, rosemary butter

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

Beetroot
Horseradish, mustard seed, apple, dill

Parsley Panna Cotta
Celeriac consommé, dulce seaweed, minus 8 vinegar

BBQ Cauliflower
Vadouvan sauce, bombay crumb

Jerusalem Artichoke
Wild mushrooms, butternut squash, grelot onions

Cheese
Spenwood and Ragstone, 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

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