



PRIVATE DINING MENUS

TASTING MENU

Blow Torch Smoked Eel,
Gremolata, Oyster Mayonnaise, Dill

~

Heritage Beetroot
Goats Curd, Spiced Granola, Apple

~

Duck Foie Gras Ballotine
Smoked Tea Jelly, Prune, Roast Pineapple, Brioche

~

Soy Sauce & Miso Glazed Monkfish
Cucumber, Sea Herbs, Hazelnuts

~

Lake District Venison
Damson, Celeriac, Turnip

~

Miso Caramel Mousse
Kinako Shortbread, Passion Fruit Jam & Granita

~

33% Opalys & Pistachio Cremeux
Blackberry, Olive Oil Croutons, Star Anise

Seven Courses @ £85 per person
With
Tasting Wines @ £135 per person

A discretionary service charge of 10% will be added to your bill

PLEASE NOTE TO ENSURE PRODUCT CONSISTENCY WE REQUIRE THE MENU CHOICES
TO BE THE SAME FOR ALL GUESTS