

## Sample Tasting Menu February 2026

Seabass Tartare with Oyster Cream, Green Apple and Shiso

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Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

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Warm Smoked Ham & Aged Comté Tart with a Celeriac & Black Truffle Coleslaw

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Gruyere Crusted Wild Brill, Creamed Potato, Swiss Chard, Razor Clams and Jura Wine

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Assiette of Pyrenean Lamb

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Meyer Lemon, Madagascan Vanilla and Preserved Elderflower

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Pink Yorkshire Rhubarb, Stem Ginger & Custard Pavlova

OR

Chocolate and Coconut Mille-feuille with Toasted Rice Ice Cream & Warm Chocolate Sauce

185 per person

Wine pairings chosen by our Sommelier

6 wines 120 per person 3 wines 60pp – speak with our sommelier

Tea & Infusions pairing (6) by *Lalani & Co & Nazani Tea* 60 per person