

Sample Tasting Menu February 2026

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

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

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

Assiette of Pyrenean Lamb

Meyer Lemon, Madagascan Vanilla and Preserved Elderflower

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