

Sample Tasting Menu July 2026

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Hand Cut Cavatelli, 22 Month Aged Parmesan & Black Truffle

Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon

Roast Saddle of Cumbrian Lamb, Artichokes, Provençal Ratatouille, Green Olives & Tomato

Strawberry & Bee Pollen Trifle

Apricot & Chamomile Mille-Feuille with Pompona Vanilla & Apricot Kernel Sauce

Or

70% Mekong Chocolate Custard Tart with Dulce de Leche Ice Cream

195 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