Sample Tasting Menu November 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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Roast Orkney Scallop, Squash, Chanterelles & Chestnuts

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

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Lightly Smoked Fallow Deer, Spiced Quince, Caramelised Parsley Root, Creamed Cabbage & Savoie Bacon

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Selection of Cheese (optional addition 20)

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Poire Belle Hélène Ice Cream Sandwich

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Sticky Toffee Pudding Soufflé, Vanilla Ice Cream, Custard & Salted Toffee

195 per person

Wine Pairings:

3 or 6 Traditional Wines 55/110 per person

3 or 6 Discovery Wines 55/110 per person

3 or 6 Premium Wines 180/360 per person

6 Tea & Infusions Pairing by *Lalani & Co & Nazani Tea* 55 per person