

Monday, Tuesday: 6:30–9:45PM
Wednesday, Thursday, Friday, Saturday, Sunday: 12–2PM,

LUNCH

£

120.00 FOR
FOUR COURSES

FIRST

- White Beetroot
- Baked in Clay
- English Caviar
- Smoked and Dried Eel
- Fresh Almonds
- Green Beans
- Nectarine and Grated Foie Gras
- Chantilly of Oyster
- Tartare of Sea Bream and Frozen English Wasabi

SECOND

- Warm Bantam's Egg
- Celeriac
- Arbois
- Dried Ham and Truffle
- Grilled Cuttlefish
- King Oyster Mushroom
- Garlic and Radishes
- Roast Scallop
- Courgette
- Green Olive and Sake



THIRD

- Cornish Turbot
- Fennel and Elderflower Wine
- Herdwick Lamb
- Salt Baked Kohlrabi
- Padron and Garlic
- Aged Pigeon
- Cherries
- Red Leaves and Vegetables
- Berkshire Roe Buck
- Hen of the Woods
- Potato Emulsion and Rosemary

FOURTH

Brown Sugar Tart
Stem Ginger Ice Cream
Blackcurrant Leaf Ice Cream
Buffalo Milk Meringue and Mead
Dark Chocolate
Stout Ice Cream and Cherries

Cheese from the Trolley

£12.00
Supplement
(£18.00 as an
extra course)

SET LUNCH

£
75.00 FOR
FOUR COURSES
135.00 PER
PERSON WITH
WINES

Pumpkin Soup, Vacherin, Bacon and Truffle
NV 'John strikes again from under a veil of good fortune', Badenhorst,
Swartland, South Africa
Roast Cauliflower, Lobster Claw, Parmesan and Basil
2014 Roussanne, Stolpman, Ballard Canyon, USA
Grey Leg Partridge, Earl Grey Tea, Prune and Salt Baked Turnip
2015 Chinon, Tradition, Philippe Alliet, Loire Valley, France
Whipped Buttermilk, Rhubarb and Coconut
2014 Tokaji Late Harvest Mad, Châteaux Szent Tamás, Tokaj
or

Cheese from the Trolley

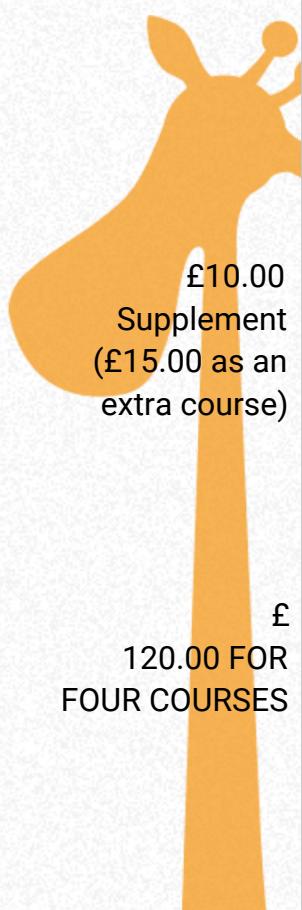
£10.00
Supplement
(£15.00 as an
extra course)

DINNER

£
120.00 FOR
FOUR COURSES

FIRST

White Beetroot
Baked in Clay
English Caviar



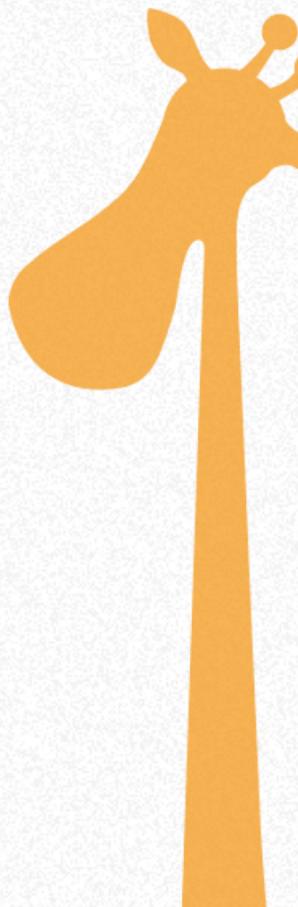
Smoked and Dried Eel
Fresh Hazelnuts
Green Beans
Nectarine and Grated Foie Gras
Chantilly of Oyster
Tartare of Sea Bream and Frozen English Wasabi

SECOND

Warm Bantam's Egg
Celeriac
Arbois
Dried Ham and Truffle
Grilled Cuttlefish
King Oyster Mushroom
Garlic and Radishes
Roast Scallop
Fennel and Elderflower Wine

THIRD

Cornish Turbot
Courgette
Anchovy and Basil
Herdwick Lamb
Aubergine Dusted with Black Tea and Dried Olives
Aged Pigeon
Fig
Red Leaves and Vegetables
Jowl of Pork
Hen of the Woods
Potato Emulsion and Rosemary



FOURTH

Brown Sugar Tart
Stem Ginger Ice Cream
Chocolate
Dark Chocolate Chantilly and Mint
Fig Leaf Ice Cream
Buffalo Milk Meringue and Mead
Raspberries
Rosé Jelly
Clotted Cream and Hyssop

Cheese from the Trolley

£12.00
Supplement
(£18.00 as an
extra course)

TASTING MENU

To be taken by the entire table

Chantilly of Oyster, Tartare of Sea Bream and Frozen English
Wasabi

White Beetroot, Baked in Clay, Caviar Salt and Smoked Eel
2014 Fie Gris, Domaine de L'Aujardiere, Loire, France

Warm Pheasant's Egg, Celeriac, Arbois, Dried Ham and Truffle
2008 Cotes D'Auxerre, Gondonne, Goisot, Burgundy, France

Roast Scallop, Courgette, Green Olive and Sake
2014 Terrasse, Keermont Estate, Stellenbosch, South Africa

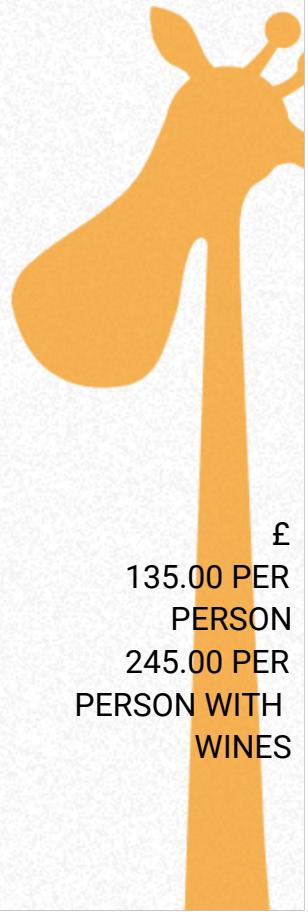
Hen of the Woods, Potato Emulsion and Rosemary
2010 Blaufränkisch, Vetter, Burgenland, Burgenland, Austria

Berkshire Roe Buck, Smoked Bone Marrow, Grapes, Red Leaves
and

Vegetables
Pre-dessert

Dark Chocolate, Stout Ice Cream and Cherries
NV Tannat, Alcyone, Viñedo de los Vientos, Atlántida, Uruguay
Cheese (Optional Course – £12.00 supplement)

£
145.00 PER
PERSON
255.00 PER
PERSON WITH
WINES



VEGETARIAN TASTING MENU

Yellow Tomato Soup, Basil and Chardonnay
White Beetroot, Walnuts and Marinated Grapes
Warm Bantam's Egg, Celeriac, Arbois and Truffle

£
135.00 PER
PERSON
245.00 PER
PERSON WITH
WINES

Aubergine Glazed with Black Tea and Olives
Hen of the Woods, Potato Emulsion and Rosemary
Roast Cauliflower and Girolles
Pre-dessert
Dark Chocolate, Stout Ice Cream and Cherries
Cheese (Optional Course – £12.00 supplement)

