

# TASTING EXPERIENCE £79 WINE PAIRING £70



Until 21:00

Amuse-Bouche
Gluten, Sulphite

Organic Egg, Winter Truffle Dairy, Gluten, Egg,

Root Vegetable & Foie Gras Ravioli Dairy, Gluten, Egg, Sulphite

Alaska Butterfish Grilled in Josper, Yuzu & Daikon Purée with Burnt Pepper Sauce

Fish, Soy, Gluten, Dairy, Sulphites

Panned Ox Cheek, Red Wine Sauce, Baby Carrots, Brussels Sprouts & Onion

Dairy, Gluten, Egg, Sulphites

Selection of Artisan Cheeses from Beillevaire with Rose Marmalade (optional extra course £15)

Dairy, Gluten

Pistachio Mille-Feuille with Yuzu Sorbet

Dairy, Gluten, Nuts

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked

Fish dishes may contain bones and all our game dishes are wild, so may contain shot. Food allergies and intolerances: please speak to our staff if you suffer from an allergy or intolerance or would like more information



# 2 COURSE MENU £55 3 COURSE MENU £65



#### **STARTERS**

Pumpkin Soup with Goat Cheese Croissant & Sage Dairy, Gluten, Egg,

Organic Egg, Winter Truffle Dairy, Gluten, Egg,

Grilled Octopus, Avocado Brioche, Crème Fraiche & Baerii Caviar (supplement £15)

Fish, Dairy, Gluten, Egg, Sulphite

Lentil Salad with Smoked Duck Breast Dairy, Gluten, Egg, Sulphite

Root Vegetables and Foie Gras Ragout Ravioli Breast Dairy, Gluten, Egg, Sulphite

## **MAINS**

Winter Truffle Tagliatelle with Chestnut Wild Mushrooms (supplement £15) Dairy, Gluten, Egg, Sulphites

Josper Grilled Alaska Butterfish, Yuzu & Daikon Purée with Burnt Pepper Sauce
Fish, Soy, Gluten, Dairy, Sulphites

Scottish Salmon, Yuzu & Wasabi Dressing, Cauliflower, Turnips & Bok Choi Fish, Mustard, Soya, Sulphites

Duck Breast, Croquette, Creamy Braised Cabbage with Pear & Walnuts Gluten, Egg, Dairy, Nuts, Sulphites

Panned Ox Cheek, Red Wine Sauce, Baby Carrots, Brussel Sprouts & Onion

Dairy, Gluten, Egg, Sulphites

## **DESSERTS**

Selection of Artisan Cheeses Dairy, Gluten, Nuts

Bûche de Noël, Quince & Cinnamon Marmalade Dairy, Egg, Gluten

Chocolate and Coffee Cake with Hazelnut Ice Cream Dairy, Egg, Gluten, Nuts

Amalfi Lemon Baked Alaska Dairy, Egg, Gluten

Selection of Homemade Ice Creams and Sorbets Dairy, Egg, Nuts, Soya

**SIDES** 

Truffle Mashed Potato 9.00 Dairy

Grilled Sweet Heart Cabbage 7.50

Homemade Chips with Homemade Ketchup 9.00 Sulphites

Mashed Potato 8.00 Dairy

Roasted Pumpkin 8.50 Dairy, Sulphites