



TASTING MENU

Green asparagus

blanched, mimosa egg, Oscietra imperial caviar
and crème fraiche

Halibut

roasted, mixed herb smoked mashed potatoes,
sautéed spring onion and lobster peppercorn sauce

Morrels

stuffed with chicken farce, mixed herb smoked mashed potatoes
and yellow wine sauce

Pigeon

aged roasted pigeon, peas “à la française”
and devil jus

Cheese

cheese selection served with
homemade crackers and grapes
(£14.00 supplement)

Chocolate

pudding, roasted cereal, olive oil tuile
and malted gelato

3-course Set Menu £80.00 per person
Accompanying Wines Supplement £70.00

4-course Set Menu £90.00 per person
Accompanying Wines Supplement £80.00

5-course Tasting Menu £100.00 per person
Accompanying Wines Supplement £90.00

To be enjoyed by the entire table

*For dietary requirements, please speak to our team who will be happy to assist.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*



VEGETARIAN TASTING MENU

Green asparagus

blanched, mimosa egg and crème fraiche

Perfect old Cotswold Legbar hen egg

broad beans and smoked tomatoes stew

Morrels

sautéed, mixed herb smoked mashed potatoes
and yellow wine sauce

Risotto

Arborio rice, confit baby artichoke, sun dried tomatoes
and parmesan

Cheese

cheese selection served with
homemade crackers and grapes
(£14.00 supplement)

Chocolate

pudding, roasted cereal, olive oil tuile
and malted gelato

3-course Set Menu £80.00 per person
Accompanying Wines Supplement £70.00

4-course Set Menu £90.00 per person
Accompanying Wines Supplement £80.00

5-course Tasting Menu £100.00 per person
Accompanying Wines Supplement £90.00

To be enjoyed by the entire table

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