

Cornish Crab
Succulents, Granny Smith Apple
(Caviar Supplement)

Baked Beetroot Tartare Blackberries, Pistachio, Lovage

John Dory Black Truffle, Wild Mushrooms, Vin Jaune

Spiced Sladesdown Duck Bitter Leaves, Pickled Cherries, Whipped Ducks Liver

> Grapefruit Sorbet Champagne Foam

Paris-Brest Roasted Pistachios

Petit Fours

£169 per guest



Special wine pairing options will be available to complement your dining experience.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.