

gordon's tasting menu

135 per person

chef's selection of snacks

steak tartare

crispy capers, cured egg yolk, brioche toast points

seared scallops

pea puree, braised bacon, pickled fennel, chicken jus

lobster risotto

butter-poached lobster tail, saffron broth, tomato soffritto

beef wellington

potato puree, glazed root vegetables, red wine demi-glace

sticky toffee pudding ^(v)

toffee sauce, dulce de leche ice cream

selection of petit fours

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories

