

Gourmand Tasting Menu

With flight of wine

Pumpkin

Butternut squash agnolotti, blue cheese and walnut

Riesling Ried Hochrain 2019, Franz Hirtzberger, Wachau, Austria

Crab

Fresh Devonshire crab, coconut, chilli and lime

Puligny-Montrachet 2018, Etienne Sauzet, Burgundy, France

Wild Mushrooms

Risotto of wild mushrooms, winter truffles

Condrieu 2019, Stephane Montez, Rhone Valley, France

Aged Beef

Braised short rib of beef, winter roots and red wine essence

Saint-Emilion 1er Grand Cru Classe 2011, Ch. La Gaffeliere, Bordeaux, France

Pineapple

Compressed pineapple, Pina Colada, toasted pain d'epices

Bitter Chocolate & Orange

Textures of bitter chocolate, orange and coffee

Gold Vidal Icewine 2018, Inniskillin, Niagara Peninsula, Canada

Les fromages

The very best artisanal French & British cheeses

Fonseca vintage port 1985

Tisanes

Our selection of teas and coffees with petit fours

Prestige Tasting Menu with flight of wine

The Onion

French onion soup, vacharin gougere
Riesling Clos Ste Hune 2017, D. Trimbach, Alsace, France

The Langoustine

Chargrilled Scottish langoustine, tender leek and miso
Puligny-Montrachet 1er Cru Les Referts 2012, D. J M Boillot Burgundy, France

Truffle & Egg

Truffled hen's egg, wild mushroom tea

Turbot

Cornish turbot, crab tortellini, coconut and galangal
Pouilly-fume silex 2010, D. Didier Dagueneau, Loire Vaiey, France

Rhug Venison

Rhug Estate venison, red cabbage, spiced cranberry
Opus One 2012, Napa Valley, USA

Blood Orange Refresher

Blood orange carpaccio

Chocolate & Parsnip

Milk chocolate , parsnip, salted caramel
Sauternes 1er Cru Superieur 2001, Ch. d'Yquem, Bordeaux, France

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Retro Tasting Menu

Melon and Ham

Compressed water melon with Parma ham, creamed feta cheese, basil and pine nuts

Prawn Cocktail

Five different selected types of prawns, bound in a tequila spiked Marie Rose sauce, charred little gem and Goat Horn pepper

Coq au Vin

One of my signature dishes
Poached breast of chicken wrapped in beef bacon,
cassis poached chicken thigh,
Deep-fried pulled chicken wings, carrot puree

Tournedos of Beef Rossini

Our 50 day aged beef fillet with foie gras, ceps and truffle sat on an amazing potato cake, truffle jus

Black Forest Gateau

My Baked Alaska version of this classic
Vanilla bean and cherry ice cream,
Amaretto soaked Genoise, finished with torched meringue

Trifle

Strawberry mousse, Genoise sponge,
custard and shavings
finished with a tuile & fresh strawberries, strawberry confetti