

Summer Tasting Menu 2025

Menu to be taken by the whole Table

£85 per person

£65 wine flight

Bread & Amuse Bouche

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Ravioli

lemon – pea – ricotta

Chateau de Tracy, Pouilly-Fume, Sauvignon Blanc, 2022, Loire Valley, France

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Mackerel

raspberry – lemon – beetroot

Domaine Félines Jourdan, Picpoul de Pinet, 2022, Languedoc, France

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Wagyu Beef

egg yolk – crumpet – cucumber

Figli Luigi Oddero, Barbaresco Rombone, Nebbiolo, 2019, Piemonte, Italy

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Halibut

olive – tomato – basil

Domaine Gerard Tremblay, Chablis 1er Cru, Chardonnay, 2023, Burgundy, France

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Duck

chive – turnip – plum

Georges Lignier et Fils, Chambolle-Musigny, Pinot Noir, 2020, Burgundy, France

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‘ Lunchables ’

honey – Baron Bigod – cracker

£5 supplement

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‘ Tangfastics ’

cherry – strawberry – cola

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Honey Cake

smoked – buckwheat – praline

Château de Géraud, Sémillon & Sauvignon, 2014, Monbazillac, France