

ATRIUM (sample vegetarian menu)

Canapés

Heritage tomato salad, chilled dashi
stock infused with coriander

Ratte potato carpaccio,
preserved truffle vinaigrette,
whipped horseradish crème fraiche

Coddled pheasant egg,
Wye valley asparagus,
aged Cornish Gouda, wild garlic

Wild mushroom risotto

Barigole artichokes, rouille, carrot,
fennel and orange

Bosworth Ash goats cheese,
fresh honeycomb,
lavash, sorrel salad

Grapefruit, jasmine tea,
lavender honey and bee pollen

Eton mess, strawberry,
white balsamic, basil

WINE FLIGHT (sample)

Champagne Pierre Peter,
Blanc de Blancs,
N.V, Mesnil sur Ogier, France

Domaine Ostertag, Pinot Blanc
"Les Jardins", 2017, Alsace, France

Az. La Colombera,
Timorasso "Derthona", 2016,
Colli Tortonesi, Italy

Domaine Naudin Ferrand,
Ladoix, 2013, Burgundy, France

Domaine Merlin, Pouilly-Fuissé
"Sur la Roche" 2016,
Mâconnais, France

Antinori, DOC Bolgheri, "Il Bruciato"
2016, Tuscany, Italy

Weingut Carl Koch, Bacchus
Beerenaauuslese, 1994, Rheinassen,
Germany

Az. Contero, DOCG Brachetto
D'Acqui, 2013, Piedmont, Italy

*Tasting menu £95.00
Please inform us if you have
any dietary requirements*

*Wine flight £87.50
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