

## ATRIUM (sample menu)

Canapés

Marinated Orkney scallop, cider,  
apple, lime

English rose veal carpaccio,  
anchovy, horseradish  
and crème fraîche

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

Cornish John Dory, espelette brioche,  
bouillabaisse, black olive

Herdwick lamb, spring greens,  
ewes curd, confit pearl potatoes

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

Grapefruit, jasmine tea,  
lavender honey and bee pollen

Eton mess, strawberry,  
white balsamic, basil

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

## 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  
Beerenaauhle, 1994, Rheinassen,  
Germany

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

*Wine flight £87.50  
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any dietary requirements*