

ATRIUM

WINE FLIGHT

Canapés

Hass avocado, fennel,
Buddha's hand, confit tomato

Rathfinny, Blanc De Noirs,
2020, Sussex, England

Artichoke barigoule,
pickled vegetables, garden herbs

Greywacke,
2023, Marlborough, New Zealand

Toasted fregola,
marinated vegetables, pine nuts

Laibach's Ladybird,
2022, Stellenbosch, South Africa

Sweetcorn, spring onion
and herb risotto

Axel Pauly, Mosel,
2023, Feinherb, Germany

Truffle hashbrown, celeriac,
hen-of-the-woods, aged balsamic

Three Lions Plantagenet,
2024, Southern Australia

Beauvale cheese, brown butter
and almond financier,
garden plums

Ferreira's Dona Antonia,
10 Year old, Douro, Portugal

Pineapple, finger lime, whipped
coconut yoghurt, white rum

Caramelised French toast,
pear William, amaretto cream

Casas del Bosque, Late Harvest,
2022, Casablanca Valley, Chile

Tea or coffee with petit fours

Tasting menu £130.00

Wine flight £97.50

*Please inform us if you have any dietary
requirements. An optional 12.5%
gratuity will be added to your bill.*

Wine 125ml, Sweet Wine 75ml