

ATRIUM

WINE FLIGHT

Canapés

Cornish crab, fennel,
Buddha's hand, Oscietra caviar

Rathfinny, Blanc De Noirs,
2020, Sussex, England

ChalkStream trout,
white asparagus, blood orange,
verjus

Greywacke,
2023, Marlborough, New Zealand

Cornish sea bass,
sand carrot, puntarella,
matelote sauce

Chateau Moncontour Vouvray
2024, Touraine, France

Anjou quail, Morteau sausage,
peas, hen-of-the-wood, jus gras

Franz Haas,
2022, Trentino-Alto Adige, Italy

Cotswold lamb, wild garlic,
New Forest asparagus, morels,
thyme infused lamb sauce

Chocolate Block,
2023, Swartland, South Africa

Beauvale cheese, almond
and brown butter financier,
garden plum jam

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

Pineapple, finger lime,
whipped coconut yoghurt,
white rum

Strawberry trifle

Symphonie de Novembre,
2022, Pyrenées, France

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%
gratuuity will be added to your bill.*

Wine 125ml, Sweet Wine 75ml