

FROM THE WATERS AND THE WILD

tasting menu

Chef's Selection of Canapés

Smoked Eel Velouté
Grape, Walnut, Celery

~

Hand Dived Orkney Scallop
Cauliflower Mushroom, Coastal Herbs, Mushroom & Scallop Dashi

~

Wild Shetland Halibut
Chervil Root, Winter Truffle, Cavolo Nero

~

Hampshire Fallow Deer
Cocoa, Prune, Crapaudine Beetroot

~

Apple Tarte Fine
Hazelnut, Vanilla Ice Cream

*For food allergies and intolerances please alert
your server. Prices are VAT inclusive.*



*Game may include lead shot. A discretionary
15% service charge will be added to your bill.*