



From The Waters and The Wild

Flavours of Oyster

Carlingford Oyster, Oyster Plant and Oyster Cream

2020 Vilana Lyrarakis, Crete, Greece

Dutch Smoked Eel

**Smoked Eel and Buttermilk Royal,
Granny Smith and Pollen**

NV Table Cider Little Pomona Herefordshire, UK

Pheasant and Smoked Mallard Ballotine

Foie Gras, Foraged Mushroom and Game Consommé

2017 Pinot Noir Dundee Hills Sokol Blosser, Oregon, USA

Roasted Hand Dived Scallop

Pied de Mouton and Vin Jaune

*2020 Ube de Ubérrima Miraflores Bodegas Cota 45,
Andalucía, Spain*

Wild Turbot

Mussels, Parsnip and Parsley

*2017 Meursault Le Limozin Domaine René Monnier,
Burgundy, France*

Royal Venison en Croute

Jerusalem Artichoke, Crispy Kale and Blackcurrant Jus

2011 Château Grand-Puy-Lacoste, Bordeaux, France

Coal Roasted Figs

Douglas Fir Sorbet

*2019 Riesling Spätlese Brauneberger Juffer
Weingut Paulinshof, Mosel, Germany*

Dark Chocolate and Smoked Whiskey Mousse

Toasted Hazelnut Ice Cream

*N.V. Ferreira Dona Antonia 20 Year Old Tawny,
Porto, Portugal*

£250 per person with wine pairing

Prices are VAT inclusive.

For food allergies and intolerances please alert your event manager



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Oyster and Caviar
Carlingford Oyster, Imperial Oscetra Caviar,
Kohlrabi and Apple

Dutch Smoked Eel
Smoked Eel and Buttermilk,
Granny Smith and Fennel Pollen

Pheasant and Smoked Mallard Ballotine
Foie Gras and Game Consommé

Roasted Hand Dived Scallop
Foraged Mushroom and Vin Jaune

Wild Turbot
Mussels, Parsnip and Parsley

Royal Venison
Jerusalem Artichoke, Crispy Kale
and Blackcurrant Jus

Coal Roasted Figs
Douglas Fir and Yuzu

Smoked Chocolate Mousse
Whiskey, Streusel and Malt Ice Cream

£130 per person

Prices are VAT inclusive.

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