

ORELLE & SIMPSONS

£90 per person

St. Jacques

Smoked and cured scallop, rhubarb, almond, pickled ginger, tigers' milk

Nyetimber, 'Cuvee Chérie' Demi Sec, West Sussex, England, NV (125 ml)

Betterave (v)

Heritage beetroots, buttermilk, wasabi, sorrel, dill oil

Chateau Mercian, Gris de Gris, Koshu Yamanashi, Japan, 2021 (100 ml)

Griofle

Seared gurnard, kale, mussel, spiced bouillabaisse, nasturtium

Franz Haas, Vigneti delle Dolomiti, IGT, Italy, 2021 (100 ml)

Agneau

Cornish lamb, wild and black garlic, wye valley asparagus, pomme purée

Pepe Mendoza Cas Agricola Alicante, Terra de la Marina Y alto Vinalopo, Spain, 2020 (100ml)

Pre-dessert

Citron

Lemon meringue pie, yogurt sorbet

Stella Bella, Pink Moscato, Margaret River, Australia, 2023, (75ml)

Petit fours

Wine flight for £60 per person

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 Kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.