

In support of local charity JAYF, we are adding £1 to every restaurant bill.

If you prefer to opt out, please inform a member of staff.

More info on JAYF can be found on



## ***Celebration Menu***

### ***Warm Asian salad***

Pulled Creedy Carver duck confit, pomegranate, sesame, edamame, avocado, sweet pickled ginger (M, N walnut, Se, So, Su)

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### ***Hand dived scallops***

Roast hazelnut, carrot, cumin, ceviche dressing, baby shoots  
(M, Mo, N hazelnut, Se, Su)

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### ***Wild halibut***

Cèpe, morel, pea, baby spinach, broad bean fricassée (F, M, Su)

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### ***Angus beef fillet***

Braised short rib, truffle potato, maple roast carrots, fondant shallot, horseradish  
(Cel, E, G wheat, M, Mu, Su)

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### ***Inspiration Valrhona chocolate***

Madagascan vanilla mousse, raspberry, rose, lychee, vanilla ice cream, chocolate crumble (E, G wheat, M, N almond, So)

**£125.00**

This menu has been carefully crafted and balanced, therefore no dishes can be substituted.

For whole tables only.

Resident guests having 'A la carte' dinner included in their package can use an allowance of £60.00 per person towards the Chef's Tasting menu; a supplement of £65.00 per person will apply.

#### **Allergens**

C – celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard,  
N – nuts, Se – sesame, So – soya, Su – sulphates

Our sommelier has carefully selected the following wine recommendations to complement our Chef's Tasting Menu and enhance your dining experience

***Sommelier's Choice***

Roaring Meg, Pinot Noir, Central Otago, Mt Difficulty, New Zealand, 2020

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Champagne Duval-Leroy, N.V.

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Chablis, Alain Gautheron, France, 2022

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Naoussa, Artisans Vignerons de Naoussa, Xinomavro, Greece, 2019

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Château Coutet, 1<sup>er</sup> Cru Classé, Sauternes, 2009

**£65.00**

***Prestige Selection***

Volnay, Premier Cru, "Les Mitans", Benjamin Leroux, France, 2020

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Moët et Chandon, Grand Vintage, France, 2015

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Puligny-Montrachet, Les Vieilles Vignes, Vincent Girardin, France, 2020

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Tignanello, Marchesi Antinori, IGT Toscana, Italy, 2019

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Château d'Yquem, 1er Cru Classé, Sauternes, 1983

**£175.00**

Wine choices cannot be substituted.

All wines are served in measures of 125ml, except Château Coutet and Château d'Yquem which are served in 75ml

If you would like to reward our team with a gratuity, please feel free to do so.

All gratuities are shared amongst all staff members.