

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

Summer garden vegetables

Quail egg, pea, pear and watercress velouté (E, G wheat, M, Su)

Hand dived local scallops

Lobster mousse, foraged sea herbs, shellfish sauce

(Cr, G wheat, Mo, Se, Su)

Local line caught sea bass

Crab, spring onion, ginger, cucumber, lime leaf, Champagne sauce (Cr, E, F, M, Mo, Su)

New season lamb

Roast lamb, slow cooked shoulder, local asparagus, broad beans, wild garlic, morels

(G wheat, M, Mu, Su)

Sun ripened strawberries

Garden mint, almond cream, strawberry sorbet (E, M, N almond)

£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

Sancerre, Domaine de Pré Semelé, France, 2022

Champagne Duval-Leroy, N.V.

Chablis, Alain Gautheron, France, 2022

Picaro d'Aguila, Ribera del Duero, Spain, 2021

Donnafugata, Moscato di Pantelleria, Kabir, Sicily, 2009

£65.00

Prestige Selection

Les Grantilites, Saint-Joseph, M. Chapoutier, France, 2020

Moët et Chandon, Grand Vintage, France, 2015

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

Tignanello, Marchesi Antinori, IGT Toscana, Italy, 2019

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

£175.00

Wine choices cannot be substituted.

All wines are served in measures of 125ml, except Donnafugata 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.