



SAMPLE TASTING MENU

*A 5-courses Tasting Menu lovingly created by Gregory Marchand & The Team
Using dishes following inspiration
from the freshest most exciting seasonal ingredients*

A Nibble to Start

Duck Foie Gras Pressé,
Fig Compote, Grapes & Verjus

Smoked Monkfish,
Farotto, Black Garlic, Wild Mushrooms & Coffee Sabayon

Welsh Lamb,
Fresh Corn, Baba Ganoush, Smoked Yoghurt & Cucumber

Mont Blanc,
Chesnut, Yuzu Sorbet

Banoffee,
Nutmeg, Caramelized Pecan

TASTING MENU - £65

To be taken by Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £50

*Four glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of
the wine World's small, artisanal & eco-friendly producer*