

International Chefs Day 20th October 2023

Sherry poached roscoff onion, potato & Parmesan espuma, smoked bacon pastry Morgon "Les Charmes". Domaine de Lathevalle, Beaujolais, France

Maple roasted beetroot, whipped goats cheese, salted honey gel Santa Barbara Chardonnay, Nielson Wines, USA

Spiced chicken breast, sage & onion rosti, parsnip purée, barbecued hen of the woods mushroom

Kefrankos "Blues", Kovacs Nimrod Winery, Hungary

Miso caramel tart, plum compote, corn flake ice cream Domaine de Grange Neuve Monbazillac, France

V- vegetarian VG- vegan
Adults need around 2000 kcal a day.
If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
All prices include VAT at current rate