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PIED À TERRE

Available from November 17 -
December 20, 2025

FESTIVE TASTING

Mackerel Escabeche
Pickled Shallot / Dill Mayonnaise / Toasted Rice

Pumpkin Agnolotti
Delicia Pumpkin Velouté / Sage / Black Winter Truffle

Roasted Duck Liver
Bacon Jam / Chestnut Foam / Apple Gel

Cornish Monkfish
Red Wine / Roasted Celeriac

Huntsman Farm Pork Belly
Parsnip Purée / Roasted Parsnip / Lingonberries / Jus

Cheese Board (£12 Supplement)

Satsuma Sorbet / Olive Oil

Chocolate parfait
Milk Ice Cream / Tuille

Tasting Menu £170 À La Carte 2 Courses: £120 - 3 Courses: £140
Wine Flight: Tasting £160 - Premium £320
Cocktail Flight (ABV/0%): £72

An optional 15% service charge is added to your bill and distributed via revenue approved franc.

PREMIUM FESTIVE TASTING

Available from November 17 -
December 20, 2025

Mackerel Escabeche
Pickled Shallot / Dill Mayonnaise / Toasted Rice

Native Lobster
Delicia Pumpkin Velouté / Sage / Black Winter Truffle

Roasted Duck Liver
Bacon Jam / Chestnut Foam / Apple Gel

Cornish Monkfish
Red Wine / Roasted Celeriac

Highland Venison Saddle
Parsnip Purée / Roasted Parsnip / Lingonberries / Jus

Cheese Board (£25 Supplement)

Satsuma Sorbet / Olive Oil

Chocolate parfait
Milk Ice Cream / Tuille

Tasting Menu £195
Wine Flight: Tasting £160 - Premium £320
Cocktail Flight (ABV/0%): £72

An optional 15% service charge is added to your bill and distributed via revenue approved tronç.

Available from November 17 -
December 20, 2025

FESTIVE PLANT BASED TASTING

Beetroot Tartare
Wasabi Mayonnaise / Pickled Mustard Seed / Beetroot Sauce

Pumpkin Agnolotti
Delicia Pumpkin Velouté / Sage / Black Winter Truffle

Jerusalem Artichoke Risotto
Pear / Artichoke Crisp

Braised Cabbage Ballotine
Roscoff Onion and Tofu / Miso and Orange Foam

Grilled King Oyster Mushroom
Roasted Chestnut Foam / Mushroom Duxelles

Cheese Plate (£12 Supplement)

Satsuma Sorbet / Olive Oil

Chocolate Parfait
Cashew Milk / Tuille

Tasting Menu £150 À La Carte 2 Courses: £120 - 3 Courses: £140
Wine Flight: Tasting £160 - Premium £320
Cocktail Flight (ABV/0%): £72

An optional 15% service charge is added to your bill and distributed via revenue approved tronç.

Available from November 17 -
December 20, 2025

PREMIUM FESTIVE PLANT BASED
TRUFFLE TASTING

Beetroot Tartare
Wasabi Mayonnaise / Pickled Mustard Seed / Beetroot Sauce

Pumpkin Agnolotti
Delicia Pumpkin Velouté / Sage / Black Winter Truffle

Jerusalem Artichoke Risotto
Pear / Artichoke Crisp

Braised Cabbage Ballotine
Roscoff Onion and Tofu / Miso and Orange Foam

Grilled King Oyster Mushroom
Roasted Chestnut Foam / Mushroom Duxelles

Cheese Plate (£12 Supplement)

Satsuma Sorbet / Olive Oil

Chocolate Parfait
Cashew Milk / Tuille

Tasting Menu £175
Wine Flight: Tasting £160 - Premium £320
Cocktail Flight (Abv/0%): £72

An optional 15% service charge is added to your bill and distributed via revenue approved tronç.