



FESTIVE TASTING MENU

£125 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £65pp

PRESTIGE WINE PAIRING £125pp (ask the sommelier team for more details)

SNACKS

Sweet potato milk bread rolls
Pumpkin Scotch bonnet, green curry cappuccino
Beef tartare taco

HERITAGE BEETROOT

Marinated figs, pickled onion, mixed grains granola, creamed ricotta
Hambeldon Classic Cuvee, Hampshire, England, NV
Aged Negroni (*Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino*)

JERK SALMON CEVICHE

Spring onions, green mango, yuzu ponzu, plantain chips
Fairview Viognier, Paarl, Western Cape, SA, 2021
Flourish (*Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple and bergamot juice*)

GRILLED LOBSTER

Cumin & pepper BBQ, caramelized plantain, potato, crispy kale
Puligny - Montrachet, Domaine Alain Chavy, Burgundy, France, 2022
Bush Tea (*Beefeater 24 Gin, Green Chartreuse, lemongrass foam*)

LUMINA LAMB LOIN

Glazed sweetbreads, carrot, feekeh, sheep's milk, caper salsa
Cartuxa Evora Tinto, Alentejo, Portugal, 2018
Hoxton (*Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever -Tree tonic water*)

PRE - DESSERT

Guava lollie, rum gummies

COLSTON BASSETT STILTON ICE CREAM

(£8PP SUPPLEMENT)

Pickled raisins, pear & walnut cake
Taylor's 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£14pp supplement)
Primrose hill (Calvados, St German liqueur, white grape & apricot soda) (£14pp supplement)

CHEF KERTH GUMBS STICKY TOFFEE PUDDING

Brandy anglaise, vanilla ice cream
Tokaji 5 Puttonyos, Sauska, Takaj, Hungary, 2019
Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOUR

Soursop cornets

A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.

MANAGED BY RHC.

FESTIVE VEGETARIAN TASTING MENU

£125 PER PERSON

WINE PAIRING £85pp COCKTAIL PAIRING £65pp

PRESTIGE WINE PAIRING £125pp (ask the sommelier team for more details)

SNACKS

Sweet potato milk bread rolls
Pumpkin, Scotch bonnet, green curry cappuccino
Celeriac taco

HERITAGE BEETROOT

Marinated figs, pickled onion, creamed ricotta, mixed seed granola
Hambeldon Classic Cuvee, Hampshire, England, NV
Aged Negroni (*Beefeater 24 Gin, Campari, Cocchi Vermouth di Torino*)

BUTTERNUT

Marinated artichoke, borlotti bean stew, oregano
Martin Codax Albarino, Rias Baixas, Galicia, Spain, 2022
Flourish (*Silent Pool Gin, Tio Pepe Fino Sherry, jasmine, fresh pineapple, and bergamot juice*)

GRILLED KOFTA

Cumin & pepper BBQ, caramelized plantain, potato, crispy kale
Rua Pinot Noir, Central Otago, NZ, 2022
Bush Tea (*Beefeater 24 Gin, Green Chartreuse, lemongrass foam*)

VEGGIE BEEF FLANK

Carrot & ginger, freekeh, sheep's milk, caper salsa
Montepulciano d'Abruzzo, Grue, Abruzzo, Italy, 2022
Hoxton (*Buffalo Trace bourbon whiskey, Antica Formula, Amaro Averna, Fever-Tree tonic water*)

PRE - DESSERT

Guava lollie, rum gummies

COLSTON BASSETT STILTON ICE CREAM

(£8PP SUPPLEMENT)

Mulled grapes, pear and walnut cake
Fonseca 10 years old Tawny Port, Duoro, Portugal (served from Jeroboam) (£14pp supplement)
Primrose hill (Calvados, St German liqueur, white grape & apricot soda) (£14pp supplement)

CHEF KERTH GUMBS STICKY TOFFEE PUDDING

Brandy anglaise, vanilla ice cream
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019
Fenchurch Café (coffee filtered cognac, Cacao Blanc, Montenegro, tonka bean)

PETIT FOUR

Soursop cornets

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