

Special 6 Course Menu

21st November 2024 | 7pm | £95

Start your experience with a glass of Los Haroldos Extra Brut from Mendoza, Argentina – a refined, Chardonnay-driven sparkling wine crafted from vineyards at 900 metres above sea level

Salt Cod Beignets
with aioli

Pan Fried Foie Gras
vanilla apple, watercress, sherry dressing
& pine nuts

Confit Pave of Salmon
pickled cucumber & carrot, horseradish
cream with lemon verbena gel

Roast Loin of Rabbit with Stuffed Leg
hand picked wild mushrooms, celeriac
puree, smoked beetroot, Pommes Anna,
redcurrant rabbit jus

Rocket Panna Cotta
blackberry gel, pistachio crisp

Homemade Ginger Fudge
Baileys chocolate ganache, mojito shot