

Six-Course Fine Dining Experience

22nd May 2025 | 7pm | £95

+ Wine Pairing (6 Wines) £40

Join us on Thursday 22nd May for an elegant evening of fine dining. Enjoy a curated six-course tasting menu with expertly paired wines, beginning with a Champagne reception at 7pm.

Chilled tomato essence

warm tomato fondue, balsamic pearls, wild garlic crisp

Buttered Braised Turbot

Lovage edible scales, chard, carrot, asparagus and mussel
veloute

Basil sorbet

Roasted Guinea fowl breast

Stuffed shiitake mushroom mousse (under the crisp skin) bok
Choy and chilli, sticky Korean potatoes, shiitake mushroom
broth

Passion fruit & white chocolate semifreddo

hazelnut brittle

Petit Fours

Mushroom truffles

Strawberry and cream macarons

Coconut fudge