



Céleste

CHAMPAGNE

	Glass 125ml	Bottle
Moët & Chandon, Brut Impérial NV	£19	£115
Moët & Chandon, Rosé Impérial NV	£27	£140
Ruinart Blanc de Blancs NV	£27	£160
Dom Perignon 2010	£60	£350

✓ - Vegetarian
(V) - Vegan

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



TASTING MENU

Foie Gras Terrine

Pickled rhubarb, pear gel and toasted brioche



Hand-dived Scottish Scallop, Oscietra Caviar

Spinach purée, Champagne and vanilla sauce

Beluga Caviar 3g (£15 supplement)



Poached Turbot

Baby fennel with cockles, cauliflower purée and fish velouté



Dry Aged Pigeon Breast

Onion purée, black pudding, beetroot and cherry



Wagyu Sirloin

Green mashed potato, green peas and beef jus

(£28 supplement)



Vacherin

Pink grapefruit, tarragon and Champagne



Cheese Selection

Crackers and chutney

(£12 supplement)

Three course set menu £95 per person

Accompanying wines supplement £70

Four course set menu £105 per person

Accompanying wines supplement £80

Five course tasting menu £125 per person

Accompanying wines supplement £90

- Wine pairings are subject to changes -

To be enjoyed by the entire table.

The five-course tasting menu is available up to 1.45pm & 9pm.

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VEGETARIAN TASTING MENU

Heritage Tomato Salad (V)

Datterino tomato sorbet and bread tuille



Smoked Organic Egg

Broad beans, pea purée and radish



Broccoli Romanesco (V)

Smoked almond purée and sea lettuce



Heritage Carrot

Carrot broth and roasted apricot

(£20 supplement - available vegan upon request)



Courgette Risotto

Smoked tomato, sautéed courgette and goat cheese

(Available vegan upon request)



Eton Mess (V)

Summer berries, coconut and violet



Cheese Selection

Crackers and chutney

(£12 supplement)

Three course set menu £85 per person

Accompanying wines supplement £70

Four course set menu £95 per person

Accompanying wines supplement £80

Five course tasting menu £115 per person

Accompanying wines supplement £90

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To be enjoyed by the entire table.

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A LA CARTE

TO START

Cured Sea Bream

Pickled celery, cucumber, apple vinegar and lovage

£24



Crispy Lobster

Mango and papaya salad, mint and coriander

£27



Hand-dived Scottish Scallop, Oscietra Caviar

Spinach purée, Champagne and vanilla sauce

£36

Beluga Caviar 3g (£15 supplement)



Smoked Organic Egg V

Broad beans, pea purée and radish

£24



Heritage Tomato Salad (V)

Datterino tomato sorbet and bread tuille

£22



Dorset Crab Risotto

Pink grapefruit and anise basil

£28



Foie Gras Terrine

Pickled rhubarb, pear gel and toasted brioche

£27



TO FOLLOW

Cornish Cod

Searched cuttlefish, rock samphire and aromatic shellfish broth

£36



Poached Turbot

Baby fennel with cockles, cauliflower purée and fish velouté

£45



Pan-fried Dover Sole

Smoked tomato, baby shrimps and sauce Meunière

£38



Cumbrian Lamb

Summer vegetables, courgette and herb purée, Shepherd's pie

£38



Wagyu Sirloin

Green mashed potato, green peas and beef jus

£58



Broccoli Romanesco (V)

Smoked almond purée and sea lettuce

£28

Sides £8

Confit baby artichoke, anchovies and smoked tomato

Summer salad

Green mashed potato



TO FINISH

Strawberries & Cream

Crème fraîche mousse, strawberries and lemon verbena

£15



Mille Feuille

Dulcey chocolate, buttered popcorn and salted caramel ice cream

£16



Vacherin

Pink grapefruit, tarragon and Champagne

£15



Chocolate Opulence

Chocolate brownie, smoked cremeux and buckwheat

£15



Eton Mess (V)

Summer berries, coconut and violet

£14



Cheese Selection

Crackers and chutney

£16

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

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