

Hélène Danze at The Cornhaugh

The menu is available every day of the week between lunch and dinner.

The choice of 5 products (including 1 sweet): **£110**

Wine pairing: £90

Premium wine pairing (by CORAVIN): £195

75ml per glass

The choice of 7 products (including 2 sweets): **£147**

Wine pairing: £130

Premium wine pairing (by CORAVIN): £265

75ml per glass

Matured fine seasonal cheeses (**supplement £22**)

All prices are inclusive of VAT at the prevailing rate.

Please note a discretionary service charge of 12.5% will be added to your bill.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Green asparagus

Pertuis – France

Greek yogurt, pink grapefruit, buckwheat

Beetroot

Laurent Berrurier – France

caper, balsamic vinegar

Pea

Campania - Italy

morel, mint, Ossau-Iraty

Cauliflower

Cornwall – England

hazelnut, Muscat grape, Vadouvan

Acquerello rice

Tenuta Colombara – Vercelli

white asparagus, seaweed, lemon

Selection of matured cheeses

From France and England

Signature Baba

Armagnac Darroze

Bourbon vanilla, exotic fruits
(supplement £18)

Chocolate

Tainori – Dominican Republic

passion fruit, coffee

Rhubarb

Janet Oldroyd – Rothwell, Yorkshire

Sarawak black pepper, vanilla

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