

Please inform us of any allergies and / or dietary requirements. Our wine pairing consists on 5 glasses poured as a tasting portion (75ml), at an additional price. Calorie figures are approximative.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

CHICKEN LIVER PARFAIT

Blackberry, orange 42 Kcal

SMOKED SQUAB PIGEON ON POTATO TARTLET

Confit egg yolk, girolles & herb salad 70 Kcal

 $\label{eq:consol} G\,U\,I\,N\,E\,A\ F\,O\,W\,L\ C\,O\,N\,S\,O\,M\,M\,\acute{E}$ Beetroot ravioli, black truffle, single malt whiskey 129 Kcal

VENISON & FOIE GRAS PITHIVIER
Truffle mashed potatoes, Port wine jus 802 Kcal

 $\label{eq:water} \textbf{WATERLOO} \ \ \textbf{CHEESE}$ Spiced pear, walnut bread 117 Kcal

SMOKED VANILLA SOUFFLÉ Whiskey ice cream, white chocolate

6 course menu £110 Classic wine pairing £90 Prestige wine pairing £200