HIBISCUS

£90 per person - 7 Course Tasting Menu
£145 per person - 7 Course Tasting Menu Including Paired Wines

Chapter I

Selection of Chef's Breads, Butters & Snacks

Chapter II

Cauliflower

Smoked Hay & Black Garlic

Laurent-Perrier La Cuvee, NV.

Chapter III

Mushroom Garden

Pickled Mustard Seed, Tender Herbs & Truffle

Conte Vistarino Pinot Nero Dell'Oltrepo Pavese DOC, 2023.

Chapter IV

Pork Tender Loin

Leek Ash, Raw Wildflower Honey, Ashlock Prune, Saffron Pear

Bee Pollen & Pickled Potato Remoulade

Château La Nerthe 'Les Cassagnes' Organic Cotes du Rhone Blanc, 2023.

Chapter V

Halibut

Purple Sweet Potato, Pickled Apple, Hazelnut, Beurre Noisette, Sage

Gérard Bertrand L'Aigle Chardonnay, 2024.

HIBISCUS

Chapter VI

Duck

Cherries, Celeriac, Fennel, Aged Beetroot, Jerusalem Artichoke & Tonka Bean

Weingut Nittnaus Kalk und Schiefer Blaufrankisch, 2022.

Chapter VII

Optional Cheese Course

Selection of Artisan Cheeses & Garnishes

£11.50 for One

£20 for Two

Chapter VIII

Cheese Cake

Spiced Pumpkin

Grand Tokaj Terroir Selection Tokaji 5 Puttonyos Aszú, 2019.

Chapter IX

Rhum & Raisin

Alvear Pedro Ximenez Solera 1927, NV.

Chapter X

Chef's Petit Fours