



Autumn 2025

Regular

Snacks

Taco

Badger flame beetroot

caraway, dill, pickles

Cornish crab

cucumber, apple, horseradish

Scallop Royale

King's Oscieta caviar and champagne

£20 supplement

Yattendon Estate Fallow deer

In 2 servings

loin cooked over charcoal, ceps, turnip, elderberries

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“Bolognaise” with turnip noodles

Tunworth and black fig

“hot and cold”

£10 supplement

Pineapple

mango, Kaffir lime

Valhrona Grand Cru chocolate

Conference pear and liquorice

£115 per person

Any of our dishes may contain one or more of the 14 allergens.
Please speak to a member of staff for further details.



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A Taste of Autumn

Mullineux 2023

Old Vines, Chenin Blanc Blend, Swartland, South Africa

Henschke 2023

Julius, Riesling, Eden Valley, Australia

Barta 2021

Öreg Király Dűlő, Furmint, Tokaj, Hungary
£18 supplement (125ml)

Vietti 2019

Barolo, Castiglione, Nebbiolo, Piedmont, Italy

Bruno Rocca 2021

Barbaresco, Nebbiolo, Piedmont, Italy

Domaine Mas Amiel 20 years old NV

Maury, Grenache, Languedoc-Roussillon, France
£15 supplement (70ml)

Linden Estate NV

Late Harvest Ortega, West Berkshire, England

£85 wine pairing