



## TASTING MENU - DHÀ

glass of champagne

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**gruyere  
gougère**

*Old Vines Chenin Blanc, 2023, Stellenboch, South Africa - 100ml*

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**Orkney scallop**

buttered parsnip - winter truffle velouté

*Champagne Guy De Chassey, NV, Champagne, France - 100ml*

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**nduja & Minger ravioli  
oregano butter**

*Rosa dei Frati, Ca Dei Frati, 2022, Lombardy- 100ml*

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**halibut**

bouillabaisse – cavolo nero

*Olivier Leflaive Bourgogne Blanc 'Les Setilles', 2019, Burgundy, France - 100ml*

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**saddle of venison**

elderberry ketchup - mushroom purée

*Amarone della Valpolicella, Cecilia Beretta, 2016, Veneto - 100ml*

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**milk chocolate mousse  
sea buckthorn - tonka**

*Domaine L'Aurage, Castillon, Cote de Bordeaux - 100ml*

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**salted caramel macaron**

**Tasting Menu & glass of champagne on arrival - £65 per guest**

**Wine Pairing - £50 per guest**

Menu correct at time of publication, however subject to change with seasonality and demand.  
Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.  
A discretionary service charge of 10% will be added to your bill.



## TASTING MENU - AON

### glass of champagne

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**beetroot meringue**  
goats cheese chantilly

*Erabus Sauvignon Blanc, 2023, Marlborough New Zealand - 100ml*

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**langoustine tartare**  
ginger & citrus dressing- sea lettuce

*Chablis Vincent Dampt, Chablis, 2023 - 100ml*

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**pheasant terrine**  
juniper ash – endive

*Erabus Pinot Noir, 2023, Marlborough, New Zealand - 100ml*

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**tandoori spiced monkfish**  
heritage carrot – sea fennel

*Source Gabriel Rose, 2022, Provence, France - 100ml*

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**aged Scotch beef fillet**  
dauphine potato - roast heritage carrot - beef jus

*Vina Bosconia Rioja Reserva, R. Lopez de Heredia, 2013, Rioja, Spain - 100ml*

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**pistachio soufflé**  
cherry ice cream sandwich

*Royal Tokaji, 5 Puttonyos, 2017, Hungary - 75ml*

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### whisky truffle

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