

Sample Chef's Dining Experience Lunch Menu

Canapés

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Carnaroli risotto, peas, broad beans, pine nuts

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Halibut, hispi cabbage, smoked eel, seaweed beurre blanc

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Jacobs ladder, bone marrow, hen of the woods, black garlic

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Fresh strawberry & elderflower, strawberry sorbet

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Caramelised Amalfi lemon tart

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Selection of cheese from La Fromagerie

£120 per person including a glass of Prosecco, canapes, petits fours & coffee

Sample Chef's Dining Experience Dinner Menu

Canapés

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Crispy veal sweetbread, tonnata, artichoke, fennel

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Carnaroli risotto, peas, broad beans, pine nuts

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Roasted monkfish, romesco, courgette, piquillo peppers

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Beef fillet, hen of the woods, black garlic, bone marrow

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Selection of cheese from La Fromagerie

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Fresh strawberry & elderflower, strawberry sorbet

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Polenta cake, raspberry, rose, lychee, mascarpone

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Tiramisu parfait, Pump Street chocolate

£150 per person including a glass of Prosecco, canapes, petits fours & coffee

Sample Private Dining Menu

Sea bream tartare, padron pepper gazpacho, apple

Whipped ricotta, walnut, spring vegetables

'Nduja & burrata agnolotti, pecorino fondue

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Turbot, Moscato velouté, white asparagus, lardo, girolles

Carnaroli risotto, peas, broad beans, pine nuts

Saddleback pork, peas, broad beans, smoked onion

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Caramelised Amalfi lemon tart

Tiramisu parfait, Pump Street chocolate

Cherry & almond pavlova

3 courses £85 per person