



Tasting Menu

Auberge Waldorf Salad,
Celery, Stilton, Grape, Walnut, Raisin

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Beetroot Salad
Spiced Granola, Apple, Goats Curd, Secrett Farm Leaves

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Hay Smoked Pigeon
Crisp Leg, Truffle Emulsion, Confit Egg Yolk, Nasturtium, Puffed Wild Rice

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Pan Fried Scottish Scallop
Cauliflower, Caper, Sea Herbs

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Barraclough Farm Rose Veal Rump
Swede, Maple Syrup, Purple Spouting Broccoli, Watercress

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Floral Honey Yogurt Mousse
Mandarin, Puffed Buckwheat, Thyme

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35% Waina White Chocolate & Ginger
Ginger Sablée, Poached Rhubarb, Compote & Sorbet, Opaline

Seven Courses @ £85 per person
With
Tasting Wines @ £135 per person

Please note to ensure product consistency
we require the menu to be the same for all guests.

All Game may contain shot. Meat served pink unless stated otherwise.

Please note that a discretionary charge of 10% will be added to your bill.

All prices are inclusive of VAT.

Should you have any allergy concerns, please confirm with the Manager prior to placing your order.