



Tuesday 27th October 2025

**A Special 5-Course Menu Matched with Exceptional Wines Priced
at £150 per person**

Artisanal sourdough bread & cultured butter

Whipped Cod's roe, basil oil

Louis Roederer NV, Collection 245

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Tart of Dorset crab, fondant of English apple, Espelette pepper

2022 Chablis, Tete d'Or

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Risotto of Scottish wild mushrooms, porcini cream, aged Parmesan

2021 Chablis 1er Cru, Vaurent

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Squid and mackerel 'caillettes', squid consommé, lemon verbena

2018 Chablis 1er Cru, Vaurent

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Grilled Sutton Hoo chicken, fresh white beans, butternut squash, trompette

2020 Chablis Grand Cru, Les Preuses

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Vanilla rice pudding mousse, Amaretto, malt ice cream

2020 Beereenauslese Cuvee

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Petit fours, teas & coffee