



From The Waters and The Wild

Flavours of Oyster

Carlingford Oyster, Oyster Plant and Oyster Cream

Dutch Smoked Eel

Smoked Eel and Buttermilk Royal,
Granny Smith and Pollen

Partridge and Smoked Mallard Ballotine

Foie Gras, Foraged Mushroom and Game Consommé

Hand Dived Orkney Scallop

Cep and Vin Jaune

Wild Turbot

Risotto, Saffron and Mussels

Royal Venison

Braised Haunch, Kale and Spiced Blackberry

Yorkshire Forced Rhubarb

Gin and Tonic Ice

Dark Chocolate and Smoked Whiskey Mousse

Malt Ice Cream

£130 per person

£250 per person with wine pairing

For food allergies and intolerances please alert your event manager.

Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.