

Tasting Menu

£70 per person

Amuse bouche



Bread

*Home-made sourdough & seeded crispy lavash,
smoked paprika & herb butter*



Lobster & Scottish salmon raviolo

*Exmoor caviar, coconut & tamarind shellfish broth,
compressed cucumber, fennel crisp*



Butter chicken roulade

*Corn-fed chicken roulade, stuffed with spiced chicken
farce, smoked pepper makhani sauce*



Beetroot & goat's cheese tart

*Golden, candy & red beetroot, red onion chutney,
whipped Rosary Ash goat's cheese*



Cotswold lamb cooked two ways

*Roasted lamb rack, spiced lamb keema croquette,
Wye Valley asparagus, black garlic ketchup, pea
purée, tomato concassé & mint lamb jus*



Lemon yuzu frost

*Lemon sorbet, lichiko Japanese liqueur & yuzu
granita, basil tuille*



Valrhona Ivoire white chocolate & rhubarb

Lychee and rose sorbet



Tea or coffee & petits fours

Some dishes may contain or come into contact with allergens.
Please notify us of any allergies or dietary requirements, for full
allergen information, please scan the QR code.

If you are staying with us on a dinner, bed & breakfast rate, spend up
to £40 per person on food, including tea or coffee. Additional spend
will be shown on your invoice as a supplementary food charge

