



TASTING MENU

Bread & broth
Land & sea

Baked swede dressed in orange & honey, served in its own juice & marigold

Celeriac, jamon, coddled egg & maitake cooked over juniper

Steamed Cornish cod, Violetta artichoke, miyagawa & saffron vin jaune butter sauce

Aynhoe Park venison, quince miso, cacao and red wine jus

Selection of cheeses, seasonal fruit loaf & chutney
Optional extra course 24 supplement

Staircase

Canelé cooked in beeswax
Pebble

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295

150

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.