

Ben Wilkinson at The Pass x Botanica 23rd January – 12th February 2026 Five course dinner

Snacks

Louet-Feisser Oyster

Dill, trout roe, fermented grains

Fallow Deer

seared loin, fennel and cabbage, aper smoked emulsion, rye bread

Line Caught Seabass

Leeks, chanterelle mushrooms, jersey royal, N25 Umai caviar, English sparkling wine

Guinea Fowl

Steamed breast, roast thigh, shitake mushroom jerusalem artichoke, radicchio, sauce Vin Jaune

Chocolate

Dark chocolate delice, hazelnut frangipane, vanilla ice cream, Pedro Ximenez

Five-course tasting menu £125 per person