

# THE PASS

BEN WILKINSON

## Sample seven-course dinner

### Snacks

add 10g N25 Aged Kaluga caviar for 40.00

### Louet-Feisser Oyster

Fermented grains, turnip, trout roe, dill

### Celeriac

Beef fillet, smoked emulsion, royale, beef cheek, hen of the woods, truffle

### Day Boat Turbot

Leeks, baby king oyster, mussels, Ridgeview sparkling wine veloute

### Duck

White asparagus, spinach, morel, vin jaune

### Cheese trolley

Supplement £20 for 3 cheeses

Additional cheeses £5 each

### Kumquat

Fromage blanc, grains of paradise, lemon thyme sorbet

### Chocolate Délice

frangipane – caramel vanilla – Pedro Ximenez

Seven-course tasting menu £150 per person

Five glass wine pairing from £95 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.

# THE PASS

BEN WILKINSON

Ben Wilkinson at The Pass x Botanica

23<sup>rd</sup> January - 12<sup>th</sup> 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

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