

THE PASS

BEN WILKINSON

Sample seven-course dinner

Snacks

add 10g N25 Aged Kaluga caviar for 40.00

Hand Dived Scallop

Delica squash, toasted nori, scallop broth

Celeriac

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

Day Boat Turbot

Leeks, golden chanterelle, Louet-Feisser Oyster, Ridgeview sparkling wine veloute

Fallow Deer

loin – fillet – radicchio, beetroot, fermented girolle, shiso, green peppercorn, red wine sauce

Cheese trolley

Supplement £20 for 3 cheeses

Additional cheeses £5 each

Lemon Thyme

Panna cotta, white chocolate, yoghurt crumble, olive oil jam, lemon thyme sorbet

Chocolate Délice

frangipane – coffee – marsala sabayon

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.