

THE PASS

BEN WILKINSON

Sample seven-course dinner

Snacks

add 10g N25 Aged Kaluga caviar for 40.00

Louët-Feisser Oyster

Fermented grains, turnip, N25 Caviar, dill

Tomato

Consomme, courgette , garden herbs

Celeriac

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

Day Boat Turbot

coco de paimpol – girolles – squid – vermouth

Lamb

loin – courgette – olive – garlic – sweetbreads

fillet – salad – pine nut – anchovy dressing

Cheese trolley

Supplement £20 for 3 cheeses

Additional cheeses £5 each

Lemon Thyme

olive oil – yoghurt – citrus

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.