

Lot-14
Chefs tasting menu
30th April 2026
105pp

Glass of champagne on arrival

Amuse bouche
1st course

Chilled pea and mint velouté, podded peas, herb oil



Starters

2nd Course

Crab gyoza, Thai crab consommé, mange tout, spring onion, chilli, coriander Thai basil oil

3rd Course

Asparagus spear, Salami, sun dried tomato, shaved radish, charr feta, hollandaise

4th Course

Chilli + honey glazed beef short rib, baby cucumber, yoghurt, confit garlic puree

Mains

5th Course

Pan seared line caught cod, Jersey royal potato, poach hen egg, caviar beurre blanc

6th Course

Essex Pork chop, asparagus, wild garlic, chanterelle mushrooms, herb oil + white wine mustard jus

Desserts

7th Course

Mojito slush

Mint + lime sorbet, compressed watermelon, brown sugar crumb, 50cl Havana Club rum

8th Course

Banana parfait, chocolate crumb_caramelised banana, chocolate shards, vanilla marshmallow

Please always inform your server of any allergies or intolerances before placing your order. Menu items are subject to change due to availability. All prices include VAT at the current rate