



TASTING MENU

FIVE SEASONAL COURSES CREATED BY  
OUR HEAD CHEF

TRUFFLED JERUSALEM ARTICHOKES

Toasted Hazelnut, Cured Egg Yolk

BAKED PERROCHE

Beetroot Carpaccio, Horseradish, Cress

PORCINI RAVIOLI

Mushroom Ketchup, Onion Crisps

PARSNIP & THYME GOUGERE

Smoked Golden Raisin Vinaigrette, Broccoli Polenta

RÁKÓCZI TÚRÓS

Hungarian Baked Cheesecake, Burnt Meringue,  
Apricot Jelly, Pomegranate

Add a cheese course £8

~ Please advise your waiter if you have any food allergies ~