

Merry Christmas!

BUBBLES

Adam Handling Own Label English Sparkling Brut
21 125ml | 112 bottle

Adam Handling Own Label English Sparkling Rosé
21 125ml | 112 bottle

Adam Handling Own Label English Sparkling Blanc de Blancs -
22.5 125ml | 117 bottle

Taittinger Prélude Grand Cru, Champagne
28 125ml | 144 bottle

Frerejean Frères Cuvee Rosé, Champagne
32.50 125ml 186 bottle

Taittinger Comtes de Champagne, 2012
60 125ml | 310 bottle

Krug Grande Cuvée Brut, Edition 171 ème, Champagne – NV
350 bottle

Snacks

Our hash browns, truffle cream, caviar 10pp supp

Cornish golden grain, chicken butter

Spiced pumpkin soup

Crab, langoustine, lemongrass

Chicken liver, cranberry, black truffle

Morel, sweetbreads

Truffle-stuffed chicken, parsnip, potato

For those who love cheese

Eastwood, millet cake, Cornish truffle honey
15 supp

Sailboat chocolate, Brandy, salted milk

£175 pp

Native Oysters

Our oysters come from Porthilly, on the north coast of Cornwall. Native oysters are famous for having a deeper flavour and a firmer texture than others. Historically, oysters have been over-farmed in the UK, which is why sustainable practices are so important to the protection of the species and the local marine ecosystem.

6 oysters

Served fresh, crispy, or a mix of both
25 supp

Wiltshire Truffles

Hunted by our friend Zak Frost and his two canine companions, Stanley and Freddie
25 supp

Matching wines

150 per person

Opulence pairing

A true wine lover's experience
1550 (maximum 6 guests)

We are conscious of our impact on the environment, we are offering in-house filtered still and sparkling water at £3.00 per person.

If you have a food allergy or intolerance, please tell us when placing your order. A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT