



Sample
Callum Graham Signature Tasting Menu

Homage to the “Humble Potato”
Exmoor Cornish Salted Caviar

Jersey White Crab Meat & Brown Crab Pannacotta
Blood Orange, Fennel & Pernod

Roasted Veal Sweetbread with Onion & Yeast, Chive,
2021 Comté, Madeira Jus

Barbecued Welsh Saddle of Lamb, Braised Lamb Stuffed Morel,
British Green Asparagus & Wild Garlic

Selection of Artisan Cheese from Jean-Yves Bordier
(£19.50 as an extra course)

Mojito Flavours

“Ivoire Valrhona Chocolate Bar”
Blondie, Pistachio & Forced Rhubarb

£129 Per Person
£66 Wine Pairing

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to a member of the team about ingredients in our dishes before you order your meal