AN EVENING OF SPARKLING BRILLIANCE

Thursday 19th November 2026

Arrive for 7pm, Sit 7.30pm

Welcome Drinks & Canapés

Blanc de Blanc 2018 Magnum

Louët-Feisser Oysters

Black pearls, smoked crème fraîche

Oak Reserve 2019

Cured Chalk Stream Trout

Devon crab, sweet mustard dressing, fennel oil

Brut Reserve 2019

Wild Bass

Carrot purée, baby leeks, coriander sauce, new potatoes, seasonal garden vegetables

Guinevere 2023

Butter Puff Pastry Wrapped Venison Loin

Organic pumpkin purée, lentils, trompette mushrooms, damson jus

Blanc de Noir 2018

Birdie Brow Wimberries

Iced salted caramel, coconut blossom ice cream

Rose 2020

Chocolate Pearls & Eccles Cakes

5 COURSES · £140 PER PERSON

Including wine flight

Wine measures are 100ml and 70ml for dessert wines

A £2 cover charge per head will be added to your bill.

A discretionary 10% service charge will be added to your bill, all of which goes to our amazing staff.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free.