THE GREAT BUSTARD

£90.00 per person

To be enjoyed by the whole table

Wine Pairing £85

50g Royal Oscietra Caviar, Potato Gaufrettes £150

To Begin

Amuse

Accompanied by house rolls with flavoured butter

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Chicken Liver Parfait, Port and Onion Chutney, Onion Brioche

Vins Rijckaert, Arbois Savignin, Jura, France, 2023

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Braised Durnford Lamb, Slow Cooked Egg, Lamb Fat Soldiers

Hundred Hills, Blanc de Blanc, Oxfordshire, UK, 2019

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Cornish Brill, Warm Tartare Sauce, Mussels

Dog Point, Section 94, Marlborough, New Zealand, 2020

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Wiltshire Fallow, Maitake, Mushroom Ragout, Rowan Jelly

Otarda IGT, Tuscany, Italy, 2021

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Blackcurrant Sorbet

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Yorkshire Rhubarb & Custard Parfait, Rhubarb Doughnut, Poached Rhubarb

Oremus, Late Harvest, Tokaji, Hungary, 2018

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British Cheese Selection *to share (£15 supp.)*

To Finish

Petit Fours & Coffee

V - Vegetarian | VG - Vegan | V* - Vegetarian Option Available | VG* - Vegan Option Available | GF*/DF* - Option Available

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.

All prices are inclusive of VAT. A discretionary gratuity of 12.5% is added to the total bill.

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