

THE BOTANICAL ROOMS

TASTING MENU

*Available every evening from 6pm
90 per guest
160 per guest with paired drinks*

Greenhouse bouquet, Westcombe lardo, parsley vinaigrette

Jerusalem artichoke, goats cheese & tarragon *Gratoit-Pilliere, Champagne NV*

Squid, pork fat, shitake broth

Native lobster bisque, cavolo nero, lemon verbena *Babylonstoren, Viognier 2019*

Lamb & green garlic, salted turnip, anchovy *Vignamaggio, Gherardino 2016*

Hollis Mead cheese, apple & walnut, bell heather honeycomb *Dabinett, Cyder*

Rhubarb, orange sherbet

Buffalo milk, olive oil *The Newt, Ice Cyder 2020*

Woodruff chocolate

Please ask your host for allergen information

A 12.5% discretionary service charge will be added to your bill