SIGNATURE TASTING

Tunworth cheese cornetto, candied walnuts

Carrot cake, duck liver mousse, orange chutney

Homemade ricotta, raisin, caper, smoked almond

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Malted sourdough, whipped brown butter

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Tartare of Windsor Estate Venison
Salt baked beetroot, pickled shimeji, tarragon mustard

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Raviolo of Braised Pork & Smoked Ham Hock
Celeriac puree, green peppercorn vinaigrette

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Roasted Squab Pigeon
Caramelised Jerusalem artichoke, braised leeks

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Slow Cooked Ox Cheek
Pomme purée, roasted onion soubise, trompette mushrooms

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Stem Ginger Parfait
Citrus yogurt, pain d'epices

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64% Manjari Chocolate Cremeux
Hazelnut praline, mascarpone, espresso syrup

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Toasted vanilla & clotted cream fudge
Spiced almond financier, tea cream

165.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.
Adults need around 2000Kcal a day. Calorie information is available on request.