



Tasting Menu



Butter poached lobster, cocoa butter and
parsnip, caviar

Petit Chablis, Alain Gautheron

Squab pigeon, chocolate, cherries,
ginger bread

Carmenere Reserva, Rapel, Vina Punto Nino, Laroche

Fillet of halibut, parsley risotto, fennel, crab

Antea, Marques de Cáceres

Fillet of Jersey beef, morels, asparagus,
beef cheek

Shiraz, Clare Valley, Wakefield Estate

The Royal Yacht Assiette

(sharing dessert for two)

Black Muscat, Elysium, Quady, California (37.5 cl)

A selection of local, British and Continental cheese with crackers

Graham's LBV

Teas, coffees and petit fours.

£70 per person

£99 per person with wines