

THE PASS

BEN WILKINSON

Sample seven-course dinner menu

Snacks

Langoustine

cauliflower – almond – grape

sea beet

Celeriac

beef fillet – smoked emulsion

royale – beef cheek – hen of the woods – truffle

Day Boat Turbot

leeks – winter chanterelle – agretti

Ridgeview sparkling – N25 Oscietra

Wild Fallow Deer

roast loin – liver dumpling – beetroot – red wine

spiced sausage – bitter salad – hazelnut dressing

Cheese Trolley

supplement 20.00 for 3 cheeses

additional cheeses 5.00 each

Blackberry

lemon thyme – yoghurt – Chartreuse

Chocolate Délice

hazelnut – vanilla – Pedro Ximénez

Seven-course tasting menu £145 per person

Five glass wine pairing from £95 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.