

THE PASS

BEN WILKINSON

Sample seven-course dinner

Snacks

Louet-Feisser Oyster

Fermented grains, turnip, trout roe, dill

Celeriac

Beef fillet, smoked emulsion, royale, beef cheek, hen of the woods, truffle

Day Boat Turbot

Leeks, baby king oyster, mussels, Ridgeview sparkling wine veloute

Duck

White asparagus, spinach, morel, vin jaune

Cheese trolley

Supplement £20 for 3 cheeses

Additional cheeses £5 each

Kumquat

Fromage blanc, grains of paradise, lemon thyme sorbet

Chocolate Délice

frangipane – caramel vanilla – Pedro Ximenez

Seven-course tasting menu £150 per person

Five glass wine pairing from £125 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.