



Spring Supper Club Dinner Menu

Wednesday 15th April 2026

£80.00 per person

Starter

Cauliflower Velouté (M, G)

spring onion beignets, foraged wild garlic pesto

Paired with Pierre Andre, Chablis, Burgundy, 2023

A classic Burgundian chardonnay, a nose of gooseberry with floral white flower notes. The palate is well balanced with good acidity and mirrors the nose with a long, lingering finish.

Fish Course

Spring Morel and Cod Boudin (F, M, Mu, Su)

asparagus vinaigrette

Paired with Valminor, Davila Albarino, Rias Baixas, Spain, 2023

Straw-yellow wine with fragrant, floral and fruity undertones, Smooth tasing with a fruity sensation.

Main Course

Loin of Spring Lamb (M, G, Su, E)

fondant parsnip, mint ranch, torched spring greens, onion crumb

Paired with Indomita, Nostros Gran Reserva Merlot, Maipo Valley, Chile, 2024

Elegant, full bodied complex wine with aromas of red fruit, vanilla and toasted wood. Rich well-rounded palate with pleasant tannins and a persistent finish

Dessert

Poached Rhubarb (V, M, N, E)

Champagne gel

Paired with Dr Loosen, Riesling, Mosel, Germany, 2022

Flavours of peach, cherry and white currant are supported by the zesty acidity of this wine. Long and creamy on the finish and offering spicy overtones

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts PB – plant based Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites V – vegetarian