

Actual menu will be provided during the booking process.



Dining in the Sky

Each guest to select one small plate, one large plate and one dessert. Vegetable sides to share.

Amuse

Roast Chestnut Salad

Watercress Soup
(V,A,6,13)

Small Plates

Tuna Tartare

Avocado, Crispy Lemongrass
(H,3,4,6,9,11,13)

Roasted Glazed Pigeon

Hazelnut Mayonnaise, Lettuce Compote & Celery Root
(A,1,3,6,9)

“Spiced Pumpkin”

Pumpkin Latte Foam
Pickled Squash Quince & Nuts
(VE,3,13)

Large Plates

Stonebass

Baby Ceps, White Beans, Bacon & Chablis
(P,A,5,9,13)

Sika Venison Cannon

Onion Ash, Chanterelles, Squash & Confit Onion
(H,A,9,11,13)

Chanterelle & Sea Spinach Tart

Hazelnut Pastry & Roasted Beetroot Salad
Spiced Dressing
(V,1,3,9)

Vegetable Sides to share

Truffle & parmesan

Potato Gratin
(V,H,9)

Tahini Spinash

Sesame Seeds
(12)

Desserts

Chestnut & Blackcurrant

(H,3,6,7,8,9)

Chocolate and Banana Tart

Grue de Cacao Ice Vream
(H,3,6,7,8,9)

Victoria Pineapple & Lime “Cremeux”

Mango & Basil Salsa, Mango Sorbet
(VE,H,3)

Champagne

Veuve Clicquot, Yellow Label, Brut, Champagne, France, NV

Selection of Wine

Sommelier’s Choice

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. The following dishes are suitable for: (V) Vegetarians (H) Halal. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.
Please note game may contain shot and fish may contain bones.