

THE PASS

BEN WILKINSON

Sample seven-course dinner menu

Snacks

Ajo Blanco

steamed prawn – almond – grapes – chervil

Celeriac

beef fillet – smoked emulsion

royale – beef cheek – hen of the woods – truffle

Day Boat Turbot

turnip – leeks – winter chanterelle – oyster – Ridgeview sparkling

Venison

roast loin – liver dumpling – bitter leaves

hazelnut – beetroot – red wine

3 Sheep's milk cheeses

now or later

Blackberry

yoghurt – lemon thyme – Green Chartreuse

Rice pudding

pear – caramel – white chocolate – orange

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.