

WALLED GARDEN CELEBRATION

Friday 19th June 2026

WALLED GARDEN TOUR AT 6PM

FOLLOWED BY BUBBLES FROM A MAGNUM

CANAPÉS SERVED WITH PRE-DINNER DRINKS

TAKE YOUR SEATS AT 7PM



SELECTION OF HOMEMADE BREADS & BUTTERS



WALLED GARDEN ASPARAGUS VELOUTÉ

herb garden mint cream

❖ OTU, Sauvignon Blanc 2025



SEA TROUT

served lightly poached with tenderstem broccoli & caviar sauce

❖ Carlos Serres, Rioja Blanco 2025



SADDLE OF LAMB

late season lamb stuffed with trompette mushrooms & truffle,
served with lamb fat confit potato & sauce reform

❖ Dom. Chanson, Gevrey-Chambertain 2018



FIG LEAF

savoury ice cream from our fig tree



CLASSIC LEMON TART

served with garden berry compote & blackcurrant sorbet

❖ Ch. Doisy-Vedrines, Sauternes 2016

All this for 89.00

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). If you have an allergy or dietary requirement, please let our team know before ordering. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.