

TASTING MENU

menu is only available between 6pm - 7.30pm
and must be taken by the whole table

PER PERSON - £89.00 WINE PAIRING - £45.00

AMUSE-BOUCHE

TWICE BAKED CAULIFLOWER & TRUFFLE SOUFFLÉ

sorrel & watercress cream

ROASTED STONE BASS FILLET

golden mussel broth

ROAST RED DEER VENISON HAUNCH

hay baked celeriac, thyme rosti, salsify, grape jus

TO CLEANSE YOUR PALLETTE

QUINCE

baked quince, puff pastry, quince compote & whipped crème fraîche

AERATED GOATS CURD CUSTARD

pickled fig, homemade sourdough crackers

PLEASE NOTE:

Due to the size of our kitchen, we are unable to cater for any dietary requirements, dislikes or allergies, unless the item can be removed from the dish completely.