

TASTING MENU

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

PER PERSON - £89.00 BEVERAGE PAIRING - £45.00

AMUSE-BOUCHE

64° EGG

girolle, beef tea & black truffle

BEEF TARTARE

preserved lemon, anchovies & pickles

SKREI NORWEGIAN COD

langoustine bisque, fermented kohlrabi & chili oil

GRESSINGHAM DUCK BREAST

beetroots, watercress & jus gras

PRE DESSERT

“LIME”

voatsiperifery pepper

GOAT CHEESE MAGNUM

quince, walnut & thyme

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

a perfect accompaniment to an after-dinner tea or coffee