

TASTING MENU

only available between 6pm – 7.30pm
and must be taken by the whole table

PER PERSON - £94.50 BEVERAGE PAIRING - £45.00

AMUSE-BOUCHE

SMOKED EELS TARTLET, SEAWEED & RHUBARB

SEA URCHIN, COURGETTE & ENGLISH WASABI

RABBIT, LOVAGE, ARTICHOKE & HERB EMULSION

DUCK EGG RAVIOLI, COFFEE & GOAT CHEESE

MONKFISH CHEEK, VANILLA, CORIANDER & CHILLI

NEW SEASON RACK OF LAMB, SPELT, SMOKED GOUDA & PINE

BLACK GARLIC, HAY & VERBENA

STRAWBERRIES, ELDERFLOWER, CRÈME FRAÎCHE & VOATSIPERIFERY PEPPER

SHEEP'S CURD MAGNUM

SWEETS

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary. A 12.5% discretionary service charge will be added to your bill.