



Tasting Menu

Sample Menu

Smoked Mussel & Lemon Verbena

Trout, Carrot, Hay

Pear, Spruce, Cote Hill Blue

Classic Cuvee, Charles Palmer 2014 (Sussex, England)

Sour Bread, Chive Butter

Seed Crackers, Hafod Cheddar

Raw Beef, Lovage, Charcoal

Senshyu Onion, Whey, Chanterelles

Heida, Varone 2019 (Valais, Switzerland)

Brill, Brassicas, Fermented Celeriac

Chateau Bela Riesling, Egon Muller 2018 (Sturovo, Slovakia)

Duck, Damson, Cherry Blossom

Cabernet Franc, Hogan 2018 (Stellenbosch, South Africa)

(Cheese - £19 Supplement)

Carrot, Sea Buckthorn, Raw Milk

Hay, Apple, Marigold

Kika, Miles Mossop 2019 (Stellenbosch, South Africa)

Brown Butter, Cherry & Rosehip, Lovage & Chicory

Until 30th December 2021:

Tasting Menu £110 (Thursday & Friday Lunch - £95) | Drinks Package £70

From 31st December 2021:

Tasting Menu £110 - £125 | Drinks Package £70

Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.