



## Tasting Menu

*Sample Menu*

Smoked Mussel & Lemon Verbena

Trout, Carrot, Hay

Pear, Spruce, Cote Hill Blue

*Classic Cuvee, Charles Palmer 2015 (Sussex, England)*

Sour Bread, Chive Butter

Raw Beef, Lovage, Charcoal

Senshyu Onion, Whey, Chanterelles

*Heida, Varone 2019 (Valais, Switzerland)*

Turbot, Brassicas, Fermented Celeriac

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

Venison, Damson, Cherry Blossom

*Cabernet Franc, Hogan 2019 (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

*Tasting Menu £125 (Thursday & Friday Lunch - £110) | 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.*