

# TASTING MENU

5 COURSES £75  
5 COURSES WITH WINE PAIRING £110

Pea velouté with mint oil, and a dill and mascarpone choux bun

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Pan seared scallops with tarragon marinated tomatoes,  
sea purslane and charred corn dressing

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Poached plaice with smoked mussel mousse, pickled grapes,  
asparagus, Monk's beard and beurre blanc

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Fillet of beef with watercress mayonnaise, chive and beef butter,  
sautéed spinach, roasted garlic rosti and shaved truffle

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Lemon and olive oil cake with compressed strawberries,  
limoncello and lemon thyme cream

(N) Contains nuts (V) Vegetarian (DF) Dairy free  
For those with specific allergens that would like to know more about the dishes  
on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to your bill.