

TASTING MENU

5 COURSES £75

5 COURSES WITH WINE PAIRING £110

Roasted cauliflower soup with cardamom cured egg yolk,
coconut yoghurt and coriander

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Barbequed salsify with tamarind and date purée, yoghurt and
sumac, rye bread crumb and beer vinegar

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Pan roasted cod with ancho dust, chorizo white bean stew,
and a crayfish and sweetcorn dressing

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Beef fillet with roasted garlic rosti, roasted Jerusalem artichoke
purée, and a roasted bone marrow and shallot salad

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Gingerbread soufflé with milk ice cream and pain d'épices crumb

(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.