

# 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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Mandarin soufflé with rhubarb sorbet and hazelnut crumb (N)

(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.