

TASTING MENU

5 COURSES £75
5 COURSES WITH WINE PAIRING £110

Roasted cauliflower soup with cardamom-cured egg yolk,
coconut and coriander (V)

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Pan seared scallops with a potato, pancetta and
smoked roe chowder

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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 roasted bone marrow and shallot salad

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Banana soufflé with vanilla and rum diplomat cream and rum
caramel (V)

(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.