TASTING MENU

5 COURSES £75
5 COURSES WITH WINE PAIRING £110

Roasted carrot soup with goat's curd,
puffed buckwheat, onion seed, and curry oil (V)

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Cured trout with beetroot, apple purée,
and rye and fennel seed cracker (DF)

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Confit cod with smoked oil, sea buckthorn purée,
and a pearl barley and mussel risotto

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Beef fillet with a celeriac, potato, and roasted garlic rosti,
sautéed savoy cabbage, smoked celeriac purée,
and bone marrow and marmite butter

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Chocolate tart with roasted hazelnut cremeux,
milk chocolate mousse, and cocoa nib ice cream (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.