

# TASTING MENU

5 COURSES £75

5 COURSES WITH WINE PAIRING £110

5 COURSES WITH COCKTAIL PAIRING £124

Pea soup with asparagus salad, and feta (V)

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Barbecue cuttlefish with pink grapefruit, and tarragon dressing

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Cornmeal dusted red mullet with chakalaka, puffed sorghum,  
and smoked sweetcorn purée

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Fillet of beef with smoked potato and roasted garlic rosti, beef  
butter, barbecue oyster mushroom, roasted cauliflower,  
and Marmite purée

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Blackcurrant soufflé with mascarpone sorbet, lemon thyme,  
and oat crumb (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.