

CHEF'S TASTING MENU £65.00/person

This menu is for the enjoyment of the entire table

Amuse Bouche

Cured & confit salmon, smoked crème fraiche, potatoes,
Avruga caviar

Crispy pumpkin risotto, mushroom foam, parsley coulis,
sage from our roof garden

Hand dive scallops, British black pudding, Egremont Russet
apple, leafy celeriac

Merryfield duck breast, foie gras ravioli, roasted parsnip,
Jerusalem artichoke

Chocolate tuile, milk & dark chocolate cream,
walnut praline, vanilla ice cream

Tea or Coffee & petit fours

**MATCHING WINE FOR YOUR TASTING
MENU...**

Additional £40.00

Ask our sommelier to recommend the best wine

A LA CARTE

STARTERS

Chestnut soup, braised wild boar, whiskey cream, green cardamom	9.00
Organic Pugliese burrata, marinated avocado, lemon, buckwheat tuile, Matcha tea (v)	11.00
Crispy hen's egg, Welsh Gouda foam, Cumbrian cured ham, caramelized onion	12.00
Slowly cooked octopus & beetroot salad, smoked aioli, Barolo vinegar	12.00
Scottish venison carpaccio, chilli & berries dressing, pears, fennel pollen	14.00
Cured & confit salmon, smoked crème fraiche, potatoes, Avruga caviar	14.00

MAINS

Crispy pumpkin risotto, mushroom foam, parsley coulis, sage from our roof garden (v)	24.00
Hand dive scallops, British black pudding, apple, celeriac, fresh yuzu	29.00
Poached Dover sole, English kale, oyster beignet, persimmon ketchup	31.00

Corn fed poussin & red tiger prawn, potato dumpling, tarragon, lobster sauce	30.00
Josper grilled Rhug Estate lamb, organic carrots, spicy yogurt, citrus	31.00
Hereford 28 day-aged ribeye steak, grilled polenta, Padron pepper, beef jus	34.00

SIDES

Market vegetables, mash or homemade frites	4.00
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