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CHEF'S TASTING MENU

£70.00/person

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*This menu is for the enjoyment of the entire table*

Amuse Bouche

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Portland crab meat, blood orange jelly, kumquat, yoghurt, coriander

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Crispy organic Welsh egg, wild garlic foam, broad bean & apricot  
ragu, pickled girolles (v)

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Flamed Scottish salmon, sored sauce, spinach berlingo, tobiko

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24 hour cooked short beef, black garlic mayo, bone marrow mash

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Chocolate golden bar, pecans, dulce de leche, salted toffee ice cream

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Tea or Coffee & petit fours

MATCHING WINE FOR YOUR TASTING  
MENU...

Additional £45.00/person

Ask our sommelier to recommend the best wine

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

**Food allergies and intolerances:** Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.