
CHEF'S TASTING MENU £70.00

CHEF'S TASTING MENU MATCHING WINE £115.00

This menu is for the enjoyment of the entire table

Amuse Bouche

Milk fed veal carpaccio, coastal herbs, seaweed dressing,

Baerii caviar

Fish, gluten, sulphur dioxide

Organic soft boiled egg, English peas & broad beans, fresh
oregano, apricot foam, brioche toast (v)

Dairy, gluten, egg

Seared stonebass, white coco bean, lemon verbena foam,
potato scale, turmeric sauce

Soya, sulphur dioxide, gluten, fish, dairy, egg

Wild boar in two way, courgette, Colonnata lardo,

Josper grilled fig & fig leaf oil

Gluten, sulphur dioxide

Selection of artisan cheeses from Paxton & Whitfield

(£7.00 supplement)

Dairy

The cherry, choco biscuit, tarragon, kirch jelly, cherry sorbet

Gluten, dairy, egg

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