



SAMPLE CHEF'S TASTING MENU

Amuse Bouche

Milk fed veal carpaccio, coastal herbs, seaweed dressing,

Baerii caviar

Fish, gluten, sulphur dioxide

English sweet corn & saffron veloute, soft quail egg,

Mayfield cheese polenta, clove jelly (v)

Dairy, egg

Seared John Dory, lasagna fresh pasta, wild mushroom,
organic cabbage, white Penja pepper foam

Gluten, sulphur dioxide, 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, gluten

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

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