
CHEF'S TASTING MENU £70.00

CHEF'S TASTING MENU MATCHING WINE £115.00

Amuse Bouche

Rhug estate Fallow deer, tataki tajine, cinnamon tuile,
date, pickled turnips, fresh cobnuts

Egg, gluten, sulphur dioxide, nut

English sweet corn & saffron veloute, soft quail egg,
Mayfield cheese polenta, clove jelly (v)

Dairy, egg

Hand dive scallop, Kombu sabayon, smoked bacon,
cauliflower, chive oil, Sturia vintage Baeri caviar

Egg, sulphur dioxide, gluten, shellfish, fish

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