

6-Course Tasting Menu £75 per person

Wine Pairing £59 per person

Homemade Bread & Amuse-Bouche

duo of butters, olive oil & balsamic vinegar (can be DF & GF)

Hundred Hills, Oxford, England

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Crispy Pork Terrine,

Apple & celeriac veloute, vegetable vermicelli, burnt apple puree (can be GF & DF)

Rioja Blanca, Spain

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Gin Cured Torched Trout

Cucumber soup, pickled fennel, lime gel (can be GF)

Folc Rose, England

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Lamb Pave

Confit belly & ricotta croquette, baby gem, pancetta, lamb jus (can be GF & DF)

Valpolicella Ripasso Superiore, Italy

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Baileys Cheesecake

rum sponge cake, espresso sorbet (V & GF)

Late Harvest Viognier, Chile

***The Tasting Menu is designed to be enjoyed by the entire table**

We add a 12.5% gratuity to the bill, if however you would like this changed please let us know

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.

6-Course Vegetarian Tasting Menu £75 per person
Wine Pairing £59 per person

Homemade Bread & Amuse-Bouche

duo of butters, olive oil & balsamic vinegar **(can be DF & GF)**
Hundred Hills, Oxford, England

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Satay Parfait,

Charred broccoli, smoked peanuts **(VE, can be GF)**

Folc Rose, England

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Quinoa Moussaka

kale, baba ganoush, mint gel, tomato sauce **(VE, can be GF)**

Valpolicella Ripasso Superiore, Italy

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Salt Baked Cauliflower

curried coconut risotto, golden raisin puree, crispy hen's egg **(can be VE & GF)**

Rioja Bianca, Spain

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Baileys Cheesecake

rum sponge cake, espresso sorbet **(V & GF)**

Late Harvest Viognier, Chile

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