



7 COURSE TASTING MENU £102

Green Asparagus Carbonara (GF)
cured egg yolk • parmesan crisp • Guanciale

Hand Dived Scallops
braised fennel • grenobloise • meunière sauce

Glazed Veal Sweetbread (GF)
tonnato sauce • sweet-sour lemon • green sauce

John Dory (GF)
green spring vegetables • tartare condiment • blanquette sauce

Lamb Duo (GF)
artichoke • lamb jus • cavolo nero semolina

Selection of fine British cheeses (V)
dried fruits chutney • spelt crackers
(supplement £16 pp) - (Wine supplement £10 pp)

Fennel & Green Apple Sorbet (VE)(GF)
fermented honey • raspberry • yoghurt crisp

Dark Chocolate Trilogy (GF)
80% chocolate mousse • cocoa nibs • sorbet

Wine pairing £80

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.
A discretionary 12.5% service charge is added to all food and beverage charges.