

THE TASTING MENU

six courses

Dorset crab
potato waffle, hazelnut, thyme

Scottish langoustine
carrot, ginger, shellfish aioli

Pork cheeks
choucroute, apple purée, orange gel

Shetland halibut
parsley velouté, root vegetable escabeche

West Country dry aged fillet of beef
braised shin, mushroom, red wine jus

Valrhona chocolate (v)
cheesecake, tart

*For fifteen years we have set out to create
delicious plates of food which allow beautiful
ingredients to sing.*

*The Tasting menu captures some of our
personal favourites served along the way.
Enjoy.*



Six courses	115
Six courses with matched wines	190

- (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.
- Please note that allergens are used on our premises. All prices are inclusive of V.A.T.
A discretionary service charge of 13.5% will be added to your bill.
- To view our ALLERGEN menu please speak to a member of the team.

THE TASTING MENU

six courses

Dorset crab

potato waffle, hazelnut, thyme 334KCAL

CRUSTACEANS, DAIRY, EGGS, GLUTEN [wheat], NUTS [hazelnuts], SULPHITES

Scottish langoustine

carrot, ginger, shellfish aioli 253KCAL

CRUSTACEANS, EGG, FISH, MILK, MUSTARD

Dorset crab

sweetcorn panna cotta, peach salsa, coriander dressing 331KCAL

CRUSTACEANS, MILK, SULPHITES,EGG, CEREAL CONTAINING GLUTEN, FISH

Shetland halibut

parsley velouté, root vegetable escabeche 375KCAL

FISH, GLUTEN [wheat], MILK, SULPHITES

West Country dry aged fillet of beef

braised shin, mushroom, red wine jus 400KCAL

MILK, SULPHITES, CELERY

Valrhona chocolate (v)

cheesecake, tart 547KCAL

CEREAL CONTAINING GLUTEN [wheat], EGG, MILK



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