

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 Rose, England

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Wild Rocket Hummus

Confit butternut squash, mixed seeds cracker, dukkah (VE, can be GF)

Folc Rose, England

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Charred Mackerel

Ceviche, cucumber & apple jelly, pickled vegetables, burnt lemon gel (can be GF & DF)

Sauvignon Blanc, New Zealand

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Braised & Pressed Jacob's Ladder

Roasted garlic mash, piccolo parsnip, beef dumplings, tarragon gremolata, red wine 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 Rose, England

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Wild Rocket Hummus

Confit butternut squash, mixed seeds cracker, dukkah (VE, can be GF)
Folc Rose, England

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Goat Cheese Panna Cotta

Smoked beetroots, beetroot consomme, burnt apple puree, rocket, olive crumb (V, can be GF)
Albarino, Spain

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Pan Roasted Chilli Broccoli

Horseradish gel, confit barrel potatoes, crispy egg, broccoli espuma, plant based jus
(V, can be DF & GF)
Rioja Blanca, Spain

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Baileys Cheesecake

Rum sponge cake, espresso sorbet (V & GF)
Late Harvest Viognier, Chile

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