



## 4 COURSE TASTING MENU £65

Confit Foie Gras

spiced apple chutney • brioche

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Glazed Veal Sweetbread (GF)

tonnato sauce • sweet & sour lemon • green sauce  
*(supplement £16 pp) - (Wine supplement £10 pp)*

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Poached Scottish Salmon (GF)

risotto al salto • wild garlic • rainbow radish

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Grilled Striploin Beef (GF)

wagyu nduja & potato confit • mustard leaves • beef jus

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Selection of fine British cheeses (V)

dried fruits chutney • spelt crackers  
*(supplement £16 pp) - (Wine supplement £10 pp)*

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Hazelnuts

tonka beans • hazelnut praline • choux

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Wine pairing £50

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.