

# TASTING MENU

5 COURSES £75  
5 COURSES WITH WINE PAIRING £110

Potato and watercress soup with confit jersey royals,  
caviar and parsley crisps

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Barbecued carrot with coconut milk, pickled carrot, orange and  
cumin jam, sea buckthorn gel and crispy chickpea (VG)

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Confit chalk stream trout with braised lentils, smoked eel,  
herb mayo and semi-dried tomato

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Fillet of beef with watercress mayonnaise, chive and beef butter,  
sautéed spinach, roasted garlic rosti and shaved truffle

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Rhubarb soufflé with crème fraiche ice cream (V)

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes  
on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to your bill.