



TASTING MENU £110PP

Homemade Snacks

Breads & cultured butters

sourdough focaccia, bacon & shallot brioche

Salt cod mousse

smoked Devon eel, parsley velouté, puffed rice

Holstein Friesian beef tartare

Jerusalem artichoke, tarragon

Tempura Hen of the Woods

cep custard, pickled shimeji

Cornish dover sole

Wye Valley asparagus, brown shrimp

Welsh mountain ewe

fresh turnip, anchovy, preserved lemon

Poached Yorkshire rhubarb

lemon verbena mousse, meringue

Dark chocolate delice

brown butter, milk sorbet

Wine Pairings £75

2022	Cabernet Franc, 'Trinch!', Catherine et Pierre Breton, Bourgueil, Loire Valley – France
2018	Savagnin, Vin Jaune, Domaine Overnoy-Crinquand, Arbois-Pupillin, Jura – France
NV	Blend, Blanco N1, Caballo Loco, Central Valley – Chile
2018	Sangiovese, Brunello di Montalcino, Talenti, Tuscany – Italy
2019	Hundred Hills, Preamble N2, Brut, Oxfordshire – England
NV	Port, 10yr Tawny, Offley, Douro – Portugal

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Game dishes may contain lead shot.

A discretionary 13.5% service charge will be added to your bill.

VAT: 336 1080 29