

Tasting Menu

£139

Wine Pairing A £79

Wine Pairing B £139



Isle of Wight Tomato

Burrata

Hearthstones Venison

Coffee | Carrot | Rose Harissa

Lobster

Gooseberry | Blackcurrant Leaf

Sourdough

House Charcuterie & Salted Butter

Hand-Dived Orkney Scallop

Chive | Hazelnut | Oscietra Caviar

North Sea Squid

Jerusalem Artichoke | Furikake | Aged Soy

Turbot

Mussel | Tarragon | Vadouvan

St Brides Duck

Ethical Foie Gras | Long Pepper | Raddichio

Sika Deer

Wild Mushroom | Parsnip | Fig Leaf

Durrus | Gooseberry | Puff Pastry | Pistachio

(£15 Supplement)

Delica Pumpkin

Buttermilk | Coffee

Bramble

Thai Basil | Valrhona Chocolate