

CHEFS MENU

To be enjoyed by the whole table

Roasted Orkney scallop, quince, roe cracker, apple dressing

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Confit egg yolk, hollandaise foam, roasted mushrooms, mushroom powder

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Beef fillet, potato terrine, tenderstem broccoli, celeriac, truffle red wine sauce

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Barbers cheddar scone, pickled walnut, granny smith
As an additional course £9 - Optional port pairing £9

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Dark chocolate fondant, praline ice cream, crystalized hazelnuts, chocolate tuile

£75 pp

4 glass wine pairing £50



*A discretionary service charge of 10% will be added to your final bill.
Please let us know if you have any dietary requirements or intolerance.*