



## 4-COURSE TASTING MENU

£72

Balsamic Marinated Beetroots (GF) (VE)

horseradish • cashew nuts • soil • shimeji

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BBQ Monkfish

grilled avocado • basil • lime • Tosazu vinegar

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Roasted Challans Duck Breast (GF)

grapefruit • red endive • Madeira • pine

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Saint-Marcellin Cheese (V)

truffle honey • Granny Smith apple • celery  
*(supplement £16 pp) - (Wine supplement £10 pp)*

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Black Forest (GF)

Kirsch mousse • white chocolate • Amarena cherries

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Wine Pairing

£50



## 4-COURSE PLANT-BASED TASTING MENU

£61

### Stuffed Violet Artichoke

baba ghanoush • globe artichoke • rocket

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### Caramelised Celeriac (GF)

chanterelles • coffee

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### Roasted Ceps (GF)

pumpkin • duxelles • cavolo nero

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### 70% Guanaja Chocolate Delice (GF)

caramel sorbet • spiced hazelnuts • gold

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### Wine Pairing

£50