



TASTING MENU

£108

Amuse

Chalk Stream Trout
pickled kombu • cayenne pepper • citrus

Cornish Crab
squid • parsley • finger lime

Asparagus
morels • Alsace bacon • Comté

Black Truffle
shiitake • sourdough • black garlic

BBQ Monkfish
avocado • date molasses • basil

Challans Quail
smoked duck • pink peppercorn • celeriac

Gin & Tonic

Banoffee Souffle Tart
banana • caramel • hazelnut

Wine Pairing
£80

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.
A discretionary 12.5% service charge is added to all food and beverage charges.



PLANT-BASED TASTING MENU

£82

Amuse

Cucumber
pickled kombu • chili • citrus

Balsamic Marinated Beetroots
horseradish • cashew nuts • soil • shimeji

Asparagus
morels • tarragon

Black Truffle
shiitake • sourdough • black garlic

Stuffed Violet Artichoke
baba ghanoush • globe artichoke • rocket

Caramelised Celeriac
chanterelles • coffee • pickled celeriac

Gin & Tonic

70% Guanaja Chocolate Delice
caramel sorbet • spiced hazelnuts • gold

Wine Pairing
£80

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