Voyage Tasting Menu

Spring 25

Tasting Menu

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Oyster

White Asparagus / Apple / Sorrel

Lobster

Razor Clams / Caviar / Nettle

Celeriac

Shiitake / Walnut / Black Truffle

Sweetbread

Burnt Onion Purée / Kohlrabi / Mustard Seeds

Lamb

Morrel / Lovage / Hay

Cheese

5 Great British Cheeses / Sourdough Crackers (Supp. £15 per plate)

Sea Buckthorn

Carrot / Clementine

Pearl Barley

Chocolate Ganache / Hazelnut / Pear

Oyster

White Asparagus / Apple / Sorrel

Lobster

Razor Clams / Caviar / Nettle

Celeriac

Shiitake / Walnut / Black Truffle

Lamb

Morrel / Lovage / Hay

Cheese

5 Great British Cheeses / Sourdough Crackers (Supp. £15 per plate)

Pearl Barley

Chocolate Ganache / Hazelnut / Pear

115

Mixed pairing 70 / Alcohol-free pairing 70

Voyage pairing 120 / Wine pairing 85

85

Voyage pairing 120 / Wine pairing 85 Mixed pairing 70 / Alcohol-free pairing 55