

THE TASTING MENU

six courses

Wye Valley asparagus
smoked duck egg, miso-mustard dressing

Yorkshire roasted quail
mousseron mushroom, radish, green sauce

Dorset crab
elderflower, pickled spring onion, dill cream, oats crumble

South Coast turbot
cockles, saffron potato, parsley, shellfish cream

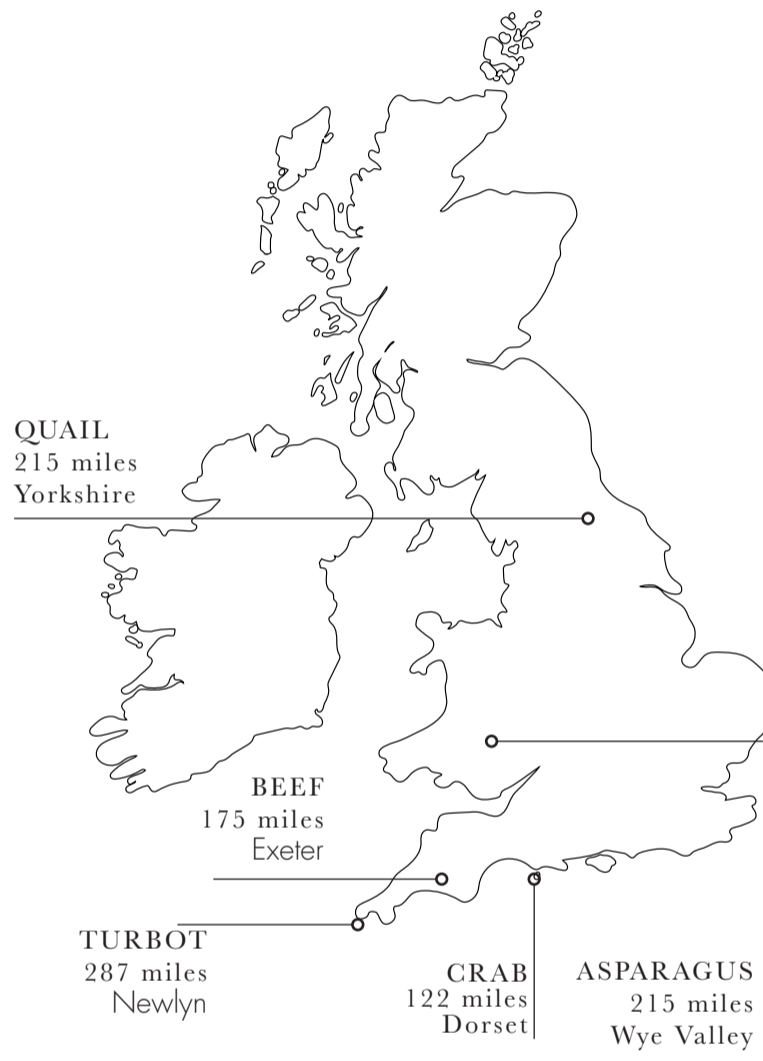
West Country dry aged fillet of beef
braised short rib, girolles, Jerusalem artichoke, truffle, nasturtium,
bone marrow, jus

Valrhona chocolate (v)
cheesecake, tart

*For fifteen years we have set out to create
delicious plates of food which allow beautiful
ingredients to sing.*

*The Tasting menu captures some of our
personal favourites served along the way.*

Enjoy.



Six courses 115
Six courses with matched wines 190

- (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.
- Please note that allergens are used on our premises. All prices are inclusive of V.A.T.
A discretionary service charge of 13.5% will be added to your bill.
- To view our ALLERGEN menu please speak to a member of the team.