

6-Course Tasting Menu - £79 per person

Wine Pairing £59 per person

Homemade Bread & Amuse-Bouche

Duo of butters, olive oil & balsamic vinegar (V, can be DF & GF)

Hundred Hills Rose, England

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Spring Vegetable Tart Fine

Fennel jam, torched grapefruit, oak leaf lettuce (VE)

Rioja Blanca, Spain

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Lemongrass Cured Trout

Horseradish buttermilk dressing, pickled apple, dill mayo (can be GF & DF)

Albarino sobre lias, Spain

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Lamb Pave

Pressed lamb belly, salt baked sweet potato, braised baby gem, anchovy crumb, babaganoush, lamb jus (GF, can be DF)

Salice Salentino Riserva, Italy

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Chocolate Almond Pave

Banoffee ice cream, rum and raisin (GF & VE)

Elysium Black Muscat, California

The Tasting Menu is designed to be enjoyed by the entire table

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to a manager if you require further information about allergens and ingredients. *Please note that paired wine are additional options

We add a 13.5% discretionary gratuity, 100% of which goes to our team. If you would like this changed or removed please let us know.

6-Course Vegetarian Tasting Menu - £79 per person

Wine Pairing £59 per person

Homemade Bread & Amuse-Bouche

Duo of butters, olive oil & balsamic vinegar (V, can be VE & GF)

Hundred Hills Rose, England

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Spring Vegetable Tart Fine

Fennel jam, torched grapefruit, oak leaf lettuce (VE)

Rioja Blanca, Spain

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Marinated Heritage Tomato

Compressed melon, balsamic pearls, goat cheese mousse, honeycomb (GF, can be VE)

Pinot Grigio, Italy

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Seasonal Palate Cleanser

(VE, can be GF)

Wine pairing depending on palate cleanser

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Hot Honey Roasted Cabbage

Smoked leeks, torched sweetcorn, burnt leaf mayo, leek and popcorn veloute (can be VE & GF)

Pinot Noir, New Zealand

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Chocolate Almond Pave

Banoffee ice cream, rum and raisin (GF & VE)

Elysium Black Muscat, California

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