

6-Course Tasting Menu £75 per person

Wine Pairing £59 per person

Homemade Bread & Amuse-Bouche

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

Hundred Hills Rose, England

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Beetroot Hummus

Confit butternut squash, mixed seeds cracker, balsamic gel **(VE, can be GF)**

Folc Rose, England

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Salt Cod Mousse

Pickled cucumber, curried cauliflower, lemon gel, batter wafer **(can be GF)**

Sauvignon Blanc, New Zealand

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Braised & Pressed Jacob's Ladder

Roasted garlic mash, piccolo parsnip, beef dumplings, tarragon gremolata, red wine jus

(can be GF & DF)

Valpolicella Ripasso Superiore, Italy

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Prosecco Cheesecake

caramelised apple, prosecco sorbet **(V & can be GF)**

Late Harvest Viognier, Chile

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

We add a 12.5% gratuity to the bill, if however, you would like this changed please let us know
Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.

6-Course Vegetarian Tasting Menu £75 per person
Wine Pairing £59 per person

Homemade Bread & Amuse-Bouche

Duo of butters, olive oil & balsamic vinegar (can be DF & GF)
Hundred Hills Rose, England

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Beetroot Hummus

Confit butternut squash, mixed seeds cracker, balsamic gel (VE, can be GF)
Folc Rose, England

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Goat Cheese Panna Cotta

Smoked beetroots, beetroot consomme, burnt apple puree, rocket, olive crumb (V, can be GF)
Albarino, Spain

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Seasonal Palate Cleanser

(can be DF & GF)

Wine pairing depending on palate cleanser

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Cauliflower Kiev

garlic & herb butter, parmentier potatoes, soya beans, caper beurre noisette
(V, can be DF & GF)
Rioja Blanca, Spain

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Prosecco Cheesecake

caramelised apple, prosecco sorbet (V & can be GF)
Late Harvest Viognier, Chile

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