



## Tasting Menu

Parmesan shortbread, grapefruit, fennel

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Marinated hand dived Orkney scallop, black truffle, crispy sushi rice

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'Chaud froid' hen's egg, Pedro Ximénes, maple syrup

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Our sourdough focaccia

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Charred bream, radish, ginger and champagne

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Ox tail risotto, aged rice, bone marrow, pickled chilli

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Cornish turbot, spinach, langoustine bisque, garden herbs

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Longhorn beef, braised cheek, glazed carrot and onion, lardons, roasted onion jus

or

Anjou pigeon, saffron offal croûte, celeriac, cep jus tranché

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Yorkshire rhubarb, local medlar sorbet, coconut tuile

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Dark chocolate pavé, mango, vanilla ice cream

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Selection of British Isles cheeses, rye bread toast, honey, quince

(£18.50 per person)

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Petits fours

£135.00 per person

*Wine pairing* £70.00

*Premium Wine pairing* £95.00

*Alcohol free drinks pairing* £55.00

Food Allergies and Intolerances: before you order your food and drinks please speak to our staff if you have an allergy and want to know about our ingredients

Some dishes may contain traces of nuts and game dishes may contain shot

Prices include VAT. Service not included, apart from tables of 6 or more where a discretionary 12.5% service charge will be added

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