



SOURCE CULINARY JOURNEY

SHOWCASING SEASONALITY AND FRESH NEW DISHES

Chicken Liver Parfait, Blackberry & Earl Grey, Ajo Blanco, Buckwheat Sable

Venison Tartlet, Celeriac, Rosehip, Chive

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Ikejime Trout

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Cep & Westcombe Cheddar Agnolotti, Enoki, Black Truffle

Glazed Veal Sweetbread, Almond, Duck Liver, Sesame, Kombu, Saffron Rice

Orkney Scallop, Squash, Nori, Kosho, Beurre Blanc

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Cornish Pollock, Cuttlefish, Nashi, Sea Leek Bone Sauce

(Golden Oscietra Caviar - £15)

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British Iberico Pork, Sauerkraut, Apple, Sauternes, Brassica

Roasted Guineafowl, Morel, White Asparagus, Wild Garlic, Vin Jaune

Loin of Venison, Baby Beetroot, Cherries, Black Truffle, Nasturtium

Cornish Sea Bass, Sand Carrot, 'Bouillabaisse' Sauce, Sorrel

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Fennel, Tonka Bean, Pecan, Green Apple

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Caramelised White Chocolate, Chestnut, Brown Butter, Calamansi

Manjari Chocolate, Hazelnut, Cherry, Pedro Ximenez

Yorkshire Rhubarb, Lavender, Saffron, Pink Pepper

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Selection of 5 Seasonal British Cheeses- £28

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Petit Four

SOURCE Menu - £135 | With Five Paired Wines - £215

A discretionary service charge of 7% will be added to the total bill