



## SAMPLE TASTING MENU

Smoked Haddock Risotto  
pressed cucumber, confit egg yolk, light curry spices

Organic Salmon  
seared scallop, sweetcorn pancake, maple syrup

Braised Oxtail  
heritage beetroot, sour cream, caper and fennel relish

Saddle of Venison  
watercress, confit parsnip, truffled potato terrine  
black garlic caramel

Selection of English and French Cheeses

Lemon Cheese Cake  
candied walnuts, poached apple, celery sorbet

Strawberry Parfait  
black olive caramel, strawberry sorbet, thai basil, meringue

£75 per person

£125 with paired wines  
available for the whole table

A **discretionary** 12.5% service charge is added to your final bill

We are committed to the Code of Best Practice on Service Charges  
and they are shared amongst employees.

Head Chef: Shay Cooper