



SAMPLE TASTING MENU


Lamb sweetbreads
Turnip | shaved apple | caramelised walnuts

Shellfish ravioli
Vegetable barigoule | lemongrass oil | shellfish bisque

Black truffle risotto
Trumpet mushrooms | pickled celery | mascarpone

Guinea fowl
Salsify | prunes | savoy cabbage | earl grey tea jus

British cheese selection **£7 supplement**
Caramelised apple



Lemon sorbet
Vanilla curd | lemon thyme meringue | basil oil

Mint chocolate parfait
Raspberries | meringue | raspberry sorbet

6 courses £50 | £100 with wine flight

To be taken by the whole table.
Last orders for lunch are 2pm; last orders for dinner are 9.30pm.

We want to offer you the best service so please let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes may vary or change from day to day.

A discretionary service 12.5% charge is added to your final bill which is shared among all employees because we operate under the code of best practise of service charges.