

Tasting Menu

6 course £65

“Brandade”

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Pumpkin soup | walnut crumble | sheep’s curd | wood sorrel (v)

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Beef cheek | winter mushrooms | cured rib

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Hake | fennel | tarragon

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Venison | smoked celeriac | artichoke | blueberry

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Truffle ice cream | lemon olive oil cake

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Chocolate fondant | praline | honeycomb

We kindly request that the selected menu is ordered for the entire party.
Foods described within this menu may contain nuts, derivatives of nuts or other allergens.
If you suffer from an allergy or food intolerance, please notify a member of management.
Please note all our menus are subject to availability.
A 12.5% discretionary service charge will be added to your final bill. All prices include VAT at 20%.