



Tasting 65
Wine Pairing 65
No and Low Pairing 45

Oysters (+12)
3 Oysters, Lemon, Tabasco and Mignonette

Beef Croustade
Beef Croustade, Beef Tartare, and Shoestring Potato

Wild Herb Salad
Wild Herb Salad, Tarragon Emulsion and Almond Cream Cheese

Sourdough
Sourdough Bread, Ewes Milk Butter, Wild Garlic Spread and Herb Salt

Nettle Soup
Nettle and Potato Soup, Nasturtium Oil and Nasturtium Leaves

Asparagus
White and Green Asparagus, Sorrel, Trout Roe and Sauce Vin Jaune

Trout (+£25 add 15g *Sturia Osciestra Caviar*)
Confit Trout, Wild Garlic, Peas and Jersey Royals Salad

Or

Beef
Beef Ribeye, Chicken and Tarragon Stuffed Morel and Smoked Beef Garum Sauce

Cheese (+£10)
3 Cheeses, 3 Accompaniments, 3 Crackers

Pine and Rhubarb
Rhubarb Sorbet, Pine Granita, Preserved Pine Cones and Honey Mead

Or

Sweet Cicely and Strawberry
Sweet Cicely Ice Cream, Strawberries, Waffle Cone and Marshmallow

Petit Fours
Meadow Hay Madeleines, Mint Chocolates

Filtered still or sparkling water served with our compliments
Please advise if you have any allergies
A 10% discretionary gratuity will be added to your bill. This is shared equally amongst all colleagues.



Chef's Tasting 115
Wine Pairing 75
No and Low Pairing 55

Oysters (+12)
3 Oysters, Lemon, Tabasco and Mignonette

Beef Croustade
Beef Croustade, Beef Tartare, and Shoestring Potato

Wild Herb Salad
Wild Herb Salad, Tarragon Emulsion and Almond Cream Cheese

Nettle Soup
Nettle and Potato Soup, Nasturtium Oil and Nasturtium Leaves

Mussels and Oyster Mushrooms
Barbecued Mussels and Oyster Mushrooms, Mushroom Glaze and Chives

Sourdough
Sourdough Bread, Ewes Milk Butter, Wild Garlic Spread and Herb Salt

Scallop
North Coast Hand Dived Scallop, Sea Buckthorn Kosho and Celeriac Foam

Asparagus
White and Green Asparagus, Sorrel, Trout Roe and Sauce Vin Jaune

Trout (+£25 add 15g *Sturia Osciestra Caviar*)
Confit Trout, Wild Garlic, Peas and Jersey Royals Salad

Beef
Beef Ribeye, Chicken and Tarragon Stuffed Morel and Smoked Beef Garum Sauce

Cheese (+£10)
3 Cheeses, 3 Accompaniments, 3 Crackers

Pine and Rhubarb
Rhubarb Sorbet, Pine Granita, Preserved Pine Cones and Honey Mead

Sweet Cicely and Strawberry
Sweet Cicely Ice Cream, Strawberries, Waffle Cone and Marshmallow

Petit Fours
Meadow Hay Madeleines, Mint Chocolates

Filtered still or sparkling water served with our compliments
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Vegan Tasting 55

Wine Pairing 65

No and Low Pairing 45

Beetroot and Hazelnut

Pickled Beetroot, Caramelised Onion and Hazelnut Puree

Wild Herb Salad

Wild Herb Salad, Tarragon Emulsion and Almond Cream Cheese

Sourdough

Sourdough Bread, Wild Garlic Spread and Herb Salt

Nettle Soup

Nettle and Potato Soup, Nasturtium Oil and Nasturtium Leaves

Asparagus

White and Green Asparagus, Sorrel and Sauce Vin Jaune

Agnolotti

Mushroom Agnolotti, Peas, Wild Garlic and Almond Sauce

Or

Carrot

Grilled Carrots, Carrot Top Pesto, Sunflower Seed and Mustard Puree

Pine and Rhubarb

Rhubarb Sorbet, Pine Granita, Preserved Pine Cones and Italian Meringue

Or

Sweet Cicely and Strawberry

Sweet Cicely Ice Cream, Strawberries, Waffle Cone and Marshmallow

Petit Fours

Hay Ice Cream Sandwich, Blackcurrant and Juniper Pate de Fruit

Filtered still or sparkling water served with our compliments
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Vegan Chef's Tasting 75

Wine Pairing 75

No and Low Pairing 55

Beetroot and Hazelnut

Pickled Beetroot, Caramelised Onion and Hazelnut Puree

Wild Herb Salad

Wild Herb Salad, Tarragon Emulsion and Almond Cream Cheese

White Beans and Lovage

Bric Pastry, White Beans and Lovage Emulsion

Nettle Soup

Nettle and Potato Soup, Nasturtium Oil and Nasturtium Leaves

Sourdough

Sourdough Bread, Wild Garlic Spread and Herb Salt

Leek

Grilled Leeks, Hazelnut Dressing, Pear, Capers and Wild Herbs

Asparagus

White and Green Asparagus, Sorrel and Sauce Vin Jaune

Agnolotti

Mushroom Agnolotti, Peas, Wild Garlic and Almond Sauce

Carrot

Grilled Carrots, Carrot Top Pesto, Sunflower Seed and Mustard Puree

Pine and Rhubarb

Rhubarb Sorbet, Pine Granita, Preserved Pine Cones and Italian Meringue

Sweet Cicely and Strawberry

Sweet Cicely Ice Cream, Strawberries, Waffle Cone and Marshmallow

Petit Fours

Hay Ice Cream Sandwich, Blackcurrant and Juniper Pate de Fruit

Filtered still or sparkling water served with our compliments
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A 10% discretionary gratuity will be added to your bill. This is shared equally amongst all colleagues