



TASTING 105

Wine Pairing 65

No & Low Drink Pairing 42

Cornish Tuna Croustade

Cauliflower and Pine Tartlet

Mushroom Chawanmushi

Honey Milk Bread, Fennel Pollen and Whipped Butter

Jerusalem Artichoke, Red Mullet and Oscietra Caviar

Brassicas, Three Cornered Leek, Yeast and Koji

Duck, Boudin Noir, Spices and Squash

Fruit Loaf, Quince, Candied Pine Cone and Baron Bigod
(£7 supplement)

Lemon Verbena and Green Apple

'Black Forest Gateau' Cherry, Chocolate, Kirsch

Honey and Almond Macaron

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.



VEGAN TASTING 80

Wine Pairing 45

No & Low Drink Pairing 42

Cauliflower and Pine Tartlet

Beetroot, Smoked Almond and Chive

Parsnip Soup, Chestnut and Shallot Vinaigrette

Sourdough Bread and Summer Herb Pesto

Leeks, Wild Herbs, Hazelnut

Brassicas, Three Cornered Leek, Yeast and Koji

Spelt Porridge, Mushroom and Nettle

Lemon Verbena and Green Apple

Blackberries, Meadowsweet and Vanilla

Mulled Wine Pate de Fruit

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.