



## TASTING 65

3 Oysters, Lemon, Tabasco and Mignonette 12

Beef Tartare and Bone Marrow

Wild Herb Salad, Tarragon and Almond

Parker House Roll, Cultured Butter

Nettle Soup and Nasturtium

White and Green Asparagus, Fermented Asparagus and Woodruff

Poached Cod, Wild Garlic, Peas and Jersey Royals

*(+add 15g Sturia Osciestra Caviar £25)*

or

Beef Ribeye, Stuffed Morel, Onion and Spring Greens

3 Cheeses, 3 Accompaniments (£7 supplement)

Pine and Rhubarb

or

Meadowsweet and Strawberries

Petit Fours

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

3 Oysters, Lemon, Tabasco and Mignonette 12

Beef Tartare and Bone Marrow

Wild Herb Salad, Tarragon and Almond

Grilled and Glazed Mussels and Oyster Mushrooms

Nettle Soup and Nasturtium

Parker House Roll, Cultured Butter

North Coast Scallop, Sea Buckthorn Kosho and Celeriac

White and Green Asparagus, Fermented Asparagus and Woodruff

Poached Cod, Wild Garlic, Peas and Jersey Royals

*(+add 15g Sturia Osciestra Caviar £25)*

Beef Ribeye, Stuffed Morel, Onion and Spring Greens

3 Cheeses, 3 Accompaniments (£7 supplement)

Pine and Rhubarb

Meadowsweet and Strawberries

Petit Fours

Filtered still or sparkling water served with our compliments

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## VEGAN TASTING 55

Beetroot and Hazelnut

Wild Herb Salad and Tarragon

Sourdough Bread and Herb Pesto

Nettle Soup and Nasturtium

White and Green Asparagus, Fermented Asparagus and Woodruff

Mushroom Agnolotti, Peas and Wild Garlic

or

Carrot, Sorrel and Mustard Seeds

Pine and Rhubarb

or

Meadowsweet and Strawberries

Petit Fours

Filtered still or sparkling water served with our compliments

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## VEGAN CHEF'S TASTING 75

Beetroot and Hazelnut

Wild Herb Salad and Tarragon

Bean and Lovage Tartlet

Nettle Soup and Nasturtium

Sourdough Bread and Herb Pesto

Leeks, Wild Herbs, Hazelnut

White and Green Asparagus, Fermented Asparagus and Woodruff

Mushroom Agnolotti, Peas and Wild Garlic

Carrot, Sorrel and Mustard Seeds

Pine and Rhubarb

Meadowsweet and Strawberries

Petit Fours

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.