



TASTING 105

Wine Pairing 70

No & Low Drink Pairing 42

Croustade, Beef Tartare and Potato

Kohlrabi and Almond

Mushroom and Pine Broth

Honey Milk Bread, Fennel Pollen and Whipped Butter

Scallop, Jerusalem Artichoke and Sunflower Seeds

Brassicas, Three Cornered Leek, Yeast and Koji

Venison, Celeriac, Bitter Leaves and Truffle

Fruit Loaf, Pickled Walnut, Candied Pine Cone and Rollright
(£7 supplement)

Blood Orange and Bergamot

Pine Curd, Sheep's Yogurt and Olive Oil

Sea Buckthorn Caramel

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 50

No & Low Drink Pairing 42

Kohlrabi and Almond

Bean and Lovage Tartlet

Mushroom and Pine Broth

Sourdough Bread and Herb Pesto

Leeks, Wild Herbs, Hazelnut

Brassicas, Three Cornered Leek, Yeast and Koji

Carrot, Buckwheat and Horseradish

Blood Orange and Bergamot

Parsnip, Pear and Caramelised Puff Pastry

Pear and Vanilla 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.