

Tasting Menu

7 course £60.00
Accompanying Wines £30.00

Homemade Bread | Flavoured Butter & Oil

Broccoli, Pea & Courgette Soup | Ricotta & Lemon Focaccia | Thyme Butter

Tomato & Smoked Mozzarella | Serrano | Roasted Peach | Pesto | Tomato & Chilli Ketchup
Zibibbo | Colomba Bianca | Sicily | Italy | 2025

Panko Cod Medallion | Goats Curd | Pickled Carrot & Beetroot Salad | Bonito | Lemon Oil
Picpoul | Villamarin | Languedoc | France | 2025

Palette Cleanser

English Lamb Cutlet | Crispy Breast | Glazed Hispi | Hazelnut Bignon Potato | Shallot Marmalade | Jus
Touriga Nacional, Castelão | Porta 6 | Lisbon | Portugal | 2024

Raspberry Cranachan Soufflé | Raspberry Sauce | Oat Crumb | Whisky Ice Cream
Black Muscat | Quady | California | U.S.A | 2023

Selection of Fine Continental Cheeses | Confiture | Biscuits

LBV Port | Barros | Portugal | 2019

We will be happy to discuss and advise on dietary requirements especially the major food intolerances.
The Taster menu show cases chefs best dishes but if dishes are swapped for individual tastes a surcharge of
£8 per dish is payable. All members of the table must take the same menu choice.
10% service charge is payable on the final bill.

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