



## CHEF'S TASTING MENU

8 courses £84  
Drinks Pairing £50

### BREAD & NIBBLES

Bread, Oyster, Nibbles, Charcuterie (D,G,Mo)

### BRAISED BEEF

Glazed Rare Bread Ox Cheek, Hay Baked Celeriac,  
Home Cured Charcuterie Sauce (D,C,M)

- *Richmond Plains, Pinot Noir, New Zealand*

### SALMON PASTRAMI

Treacle Cured Scottish Salmon, Buttermilk, Dashi Sauce (D,F,S)

- *Bodegas D'Enquera, Blanc D'Enquera, Spain*

### OWL "CRUMPET"

Brown Crab Custard, Granny Smith Apple, Picked Whitby White Crab,  
Sourdough Crumpet (D,E,G,Cr)

- *Sander, Riesling, Trocken, Germany*

### CATCH OF THE DAY

Butter Roasted Northsea Cod, Warm Stew Of Garden Peas, Salt Cod,  
Baby Gem, Pink Fur Potatoes, Tartar Velouté (D,E,F)

- *Antinori, Tormaresca, Calafuria, Rose, Italy*

### STEAK DIANE

Roasted Venison, Venison Stew, Scottish Chanterelle Mushrooms,  
Diane Sauce (D,S)

- *Cantina Orsogna, Ruminat, Primitivo, Italy*

### SECRET COURSE

### CHOCOLATE

Baked Dark Chocolate Pavé, Ginger, Gingerbread (D,E,G)

- *Bodegas D'Enquera, Verdil de Gel, Spain*

*10% discretionary service charge will be added to your final bill*

*Allergens Key: C (Celery), G (Gluten), Cr (Crustaceans), E (Eggs), F (Fish), L (Lupin), D (Dairy), Mo (Molluscs), M (Mustard), N (Nuts), P (Peanuts), Ss (Sesame Seeds), S (Soya), Sd (Sulphur Dioxide)*