



Try a glass of "Ophelia" NV
 Brut Classic Cuvee, Welcombe Hills Vineyard, Warwickshire £15

Omnivore £65

INTRO

'Snack'

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FIRST

'Carrots'

Roasted English carrots, romesco sauce, salted almonds, barrel aged feta
 (add local aired dried charcuterie £3.50pp)

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OPTIONAL Fish course £9 supplement

Jersey royal & smoked salmon salad, pickled kohlrabi, elderflower, caviar

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SECOND

'Beef Tex Mex'

Sirloin of beef, textures of onion, sour cream, mole sauce,
 refried beans, coriander, chilli non-carne

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BRITISH CHEESES £12 supplement

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THIRD

'Lemon Posset'

Lemon Posset, raspberry gel, charcoal meringue

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OUTRO

A discretionary 12.5% service charge will be added to the final bill.

Three glasses of Sommelier's selection wine pairing £38



Try a glass of "Ophelia" NV
 Brut Classic Cuvee, Welcombe Hills Vineyard, Warwickshire £15

Herbivore £65

INTRO

'Snack'

~

FIRST

'Carrots'

Roasted English carrots, romesco sauce, salted almonds, barrel aged feta
 (add local aired dried charcuterie £3.50pp)

~

OPTIONAL Fish course £9 supplement

Jersey royal & smoked salmon salad, pickled kohlrabi, elderflower, caviar

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SECOND

'Kohlrabi'

Textures on onion, sour cream, mole sauce, refried beans, coriander, chilli non-carne

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BRITISH CHEESES £12 supplement

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THIRD

'Lemon Posset'

Lemon Posset, raspberry gel, charcoal meringue

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OUTRO

'Sweet Treat'

A discretionary 12.5% service charge will be added to the final bill.

Three glasses of Sommelier's selection wine pairing £38