



Tasting Menu

Kale & Smoked Cods Roe
Beef Fillet Tartare

Stout & Irish Treacle Bread
Cultured Butter

'Spring Shoots'
Garden Herbs & Artichoke

Mussel
Apple Marigold

Scallop
Smoked Roe

Salt Aged Lamb
Wild Garlic, Magnolia

Optional Cheese Course
(£20.00 Supplement)

Yorkshire Rhubarb
Oats, Marjoram

Rose Set Cream
Caramelised Milk

Tasting Menu £130 Per Person

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.
Please let a member of our staff know if you have any allergies or dietary requirements.



Westwell Pelegrim NV
North Downs, Kent (Spring Shoots)

Antinori Guado a Tasso Vermentino di Bolgheri 2024
Bolgheri, Italy (Mussel)

Quails' Gate Chardonnay 2021
Okanagan Valley, Canada (Scallop)

De Le Terre Syrah 2017
Hawkes Bay, NZ (Lamb)

La Fleur d'Or Sauternes 2022
Bordeaux, France (Rose)

Wine Pairing £75 per person

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