



SIX COURSE TASTING MENU

£130.00 per person, for the whole table

Five glass wine flight, £64.50 per person
Three glass wine flight, £44.50 per person

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Cured Fjord Sea Trout, Mango, Yuzu Kosho Dressing
with a Coriander and Coconut Yogurt

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Seared Cornish Gilthead Bream, Black Acquerello
Rice, Chorizo Cream and a Parsley Emulsion

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Anjou Quail Breast, Confit Leg, Crispy Egg, Leek
Étuvée and a Toasted Hazelnut Sauce

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Roast Lincolnshire Lamb Saddle, Pressed Shoulder Rillettes,
Pesto Crumb, Buffalo Ricotta and Red Pepper Purée

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Fig Leaf Ice Cream, Fennel Seed Honey
and Fresh Fig

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“Peach Melba”

