



Chef's View

Snacks

Tartare of yellowfin tuna
Hass avocado, wasabi, shiso

Roast octopus
taramasalata, warm potatoes,
red wine bagna cauda

Spring rabbit agnolotti
new season morels, wild garlic,
pecorino di Fossa

Cornish turbot
hand-picked crab, Jersey Royals,
spring leaves

Roast Goosnargh duck
black pudding, chicory, blood orange

Selection of artisan cheeses
homemade oat cakes, chutney

Earl Grey cream
dates, orange, burnt honey

Pavlova
mango, lime, yoghurt

8 courses 100.00

6 courses 80.00

4 courses 65.00