



TASTING MENU

Snacks

Tartare of yellowfin tuna, Hass avocado, wasabi, shiso

Olive oil poached cod, sea kale, smoked eel, truffle cream

Roast octopus, taramasalata, warm potatoes, red wine bagna cauda

Rabbit agnolotti, smoked bacon, cabbage, parmesan

Roast Cornish brill, purple sprouting broccoli, hazelnut, smoked anchovy

Roast Goosnargh duck, black pudding, chicory, blood orange

Earl Grey cream, dates, orange, burnt honey

Seville orange soufflé, toasted brioche ice cream, marmalade

Petits fours

90.00

Bounty's wine pairing 65.00

Aquitania's wine pairing 90.00

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Snacks

Tartare of yellowfin tuna, Hass avocado, wasabi, shiso

Roast octopus, taramasalata, warm potatoes, red wine bagna cauda

Roast Goosnargh duck, black pudding, chicory, blood orange

Earl Grey cream, dates, orange, burnt honey

Chocolate, praline, reduced milk, hazelnut

Petits fours

60.00

Launch wine pairing 42.00

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request.