



Enjoy the best seasonal produce with culinary creations from Executive Chef Gary Foulkes

Chef's view tasting menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Raw red prawns, taramasalata, blood orange, Greek basil

Roast quail, cannelloni, cauliflower, pear

Newlyn cod, new season garlic, morels, line caught squid

21 day aged Herdwick lamb, pressed shoulder, lamb broth, Swiss chard

Baron Bigod, Highland apple preserve, crackers, chutney

Yorkshire rhubarb, ginger beer, Brillat-Savarin, Sable Breton

Hazelnut chocolate pavé, dulce de leche, hazelnut, coffee

Petits fours

115.00

Chef's view tasting menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Raw red prawns, taramasalata, blood orange, Greek basil

John Dory, squid ink rigatoni, deep sea mussels, blood orange

Newlyn cod, parsley root, chanterelles, line caught squid

Yorkshire rhubarb, ginger beer, Brillat-Savarin, Sable Breton

Hazelnut chocolate pavé, dulce de leche, hazelnut, coffee

Petits fours

75.00

A reduced a la carte menu will be also available upon request.
Please note that the above menu is a sample and due to the seasonal nature of our ingredients, some dishes are subject to change.

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.
*Consuming raw & unpasteurised food may increase your risk of foodborne illness