

TASTING MENU

Aged Comté, Goat's curd, pea & black garlic gougère

Angler stout bread, caramelised yeast & malt butter

Crispy Iberian pig's head, BBQ Bramley Apple relish, smoked bacon & tarragon

Prawn and squid ink cracker, smoked cod's roe & Espelette pepper

Wild garlic, Montgomery Cheddar & caramelised onion tart

Sea Bass Tartare

Oyster cream, green apple, shiso

Provence White Asparagus

Hand-picked devon crab, rich yolk egg, chive butter sauce

Roast Orkney Scallop

Hazelnut butter, new season morels, white asparagus

Roast Newlyn Cod

Parmesan gnocchetti, truffled cauliflower purée, new season morels

Roast Slades down Duck

Crapaudine beetroot, Cambodian pepper, red leaves

Yorkshire Rhubarb

Granny Smith apple, Two fields olive oil, 100's & 1000's

Valrhona Chocolate Ganache

Blood orange, vanilla, 64% Kalingo chocolate

Or

Pink Lady Apple

"1000" flower honey, Cinnamon, Madagascar vanilla

Chocolate, salt & olive oil

Blood Orange donut

Coconut & Rum

155.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

*Please be aware that Game dishes may contain shot