



TASTING MENU

5 Courses

Wine Pairing £75 | Cellar Selection Pairing £130

Beetroot

ox tongue, marigold and creme fraiche

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Tom's Potatoes

crispy chicken skin, chilli, truffle and cheddar

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Lightly Salted Cod

brassicas, english mustard and smoked roe

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Stonehurst Leicester Longwool Hogget

burnt tomato ketchup, vegetables from our farm and lovage

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Sorrel

cucumber and yoghurt

(Optional supplement £8)

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English Cherries

meadowsweet and shiso

Selection of Artisan British Cheeses to be taken as an additional course

£18.50 plate for the table