



TASTING MENU

5 Courses for £80

Wine Pairing £65 | Cellar Selection Pairing £110

Truffle Custard

*Toastie*

oOo

Tom's Potatoes

*chilli, mushroom, crispy chicken skin and cheddar*

oOo

Cornish Cod

*mussels, leeks and salted lemon*

oOo

Guinea Fowl Cooked in Hay

*grains, alliums and wild garlic*

oOo

Parsnip Sorbet

*yoghurt, liquorice and mint*

*(Optional supplement £8)*

oOo

Yorkshire Rhubarb

*sweet cheese, hazelnut and atsina*

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

*£18.50 plate for the table*