



TASTING MENU

7 Courses for £120

Wine Pairing £75 | Cellar Selection Pairing £140

Snacks

oOo

Truffle Custard

*toastie*

oOo

Chilled Cream of Maldon Oysters

*apple, horseradish and seaweed*

*(Optional Supplement 20g Exmoor Caviar £45)*

oOo

Duck Pancake

*pickled magnolia and XO sauce*

oOo

Cornish Cod

*mussels, leeks, curry spices and salted lemon*

oOo

Guinea Fowl Cooked in Hay

*grains, alliums and wild garlic*

oOo

Parsnip Sorbet

*yoghurt, liquorice and mint*

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*