

TASTING MENU 7 Courses for £120 Wine Pairing £75 | Cellar Selection Pairing £140

Snacks

оОо

Truffle Custard

toastie

оОо

Wye Valley Asparagus

smoked eel and brown crab

(Optional Supplement 20g Exmoor Caviar £45)

оОо

Duck Pancake

pickled magnolia and XO sauce

оОо

Cornish Cod

salted lemon, morel, hazelnut and coffee

 $_{0}O_{0}$

Guinea Fowl Cooked in Hay

grains, alliums and wild garlic

оОо

Carrot Sorbet

yoghurt, liquorice and mint

оОо

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