



TASTING MENU

7 Courses for £120

Wine Pairing £85 | Cellar Selection Pairing £155

Snacks

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Chilled Cucumber Soup

dill and toasted cucumber sandwich

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Salt Baked Kohlrabi

toasted sunflower seeds and currants

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Roast and Raw Orkney Scallop

oyster, horseradish and elderflower

(Optional Supplement 20g Exmoor Caviar £45)

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Lightly Salted Cod

passionfruit, pig head, carrot and curry

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Stonehurst Leicester Longwool Hogget

burnt tomato ketchup, goats cheese and nasturtium

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Sorrel Sorbet

yoghurt and cucumber

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Sweet Peas

fig leaf cream, mint and chocolate

Selection of Artisan British Cheeses to be taken as an additional course
£18.50 plate for the table