



TASTING MENU

5 Courses

Wine Pairing £75 | Cellar Selection Pairing £130

Beetroot

ox tongue, marigold and creme fraiche

oOo

Tom's Potatoes

crispy chicken skin, chilli, truffle and cheddar

oOo

Lightly Salted Cod

brassicas, english mustard and seaweed butter

oOo

Stonehurst Tamworth Pork

smoked eel, lovage and sweetcorn

oOo

Sorrel

cucumber and yoghurt

(Optional supplement £8)

oOo

Blackcurrant Leaf Cream

jam and bark

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