



TASTING MENU

5 Courses

Wine Pairing £75 | Cellar Selection Pairing £130

Beetroot

*ox tongue, marigold, and crème fraîche*

oOo

English Asparagus

*smoked eel, spring herbs and brown crab*  
*(Optional Supplement 20g Exmoor Caviar £45)*

oOo

Lightly Smoked Cornish Pollock

*morels, crispy chicken skin and wild garlic*

oOo

Stonehurst Leicester Longwool Hogget

*seaweed, anchovy and mint*

oOo

Sorrel Sorbet

*yoghurt and cucumber*  
*(Optional supplement £8)*

oOo

Rhubarb Tart

*fig leaf*

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