

Tasting menu
(Available Saturday dinner only)

125

Lincolnshire poacher gougère

Orkney scallop tartare, Granny Smith apple & wasabi vinaigrette,
kaffir lime, elderflower

Cornish turbot, English broad beans, smoked bacon, pea beurre
blanc, warm tartare sauce

Herdwick lamb, Loire Valley white asparagus, wild garlic mash,
crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata

Garigutte strawberries, strawberry & elderflower jus

Bitter chocolate delice, milk chocolate cremeaux,
spearmint ice cream

Petit fours

Vegetarian Tasting Menu

(Available Saturday dinner only)

110

Lincolnshire poacher gougère

Isle of Wight tomatoes, whipped goat's cheese, watermelon,
yuzu koshu, black olives, ponzu

Wye Valley asparagus, crispy hen's egg, hollandaise

Pearl barley & English peas, Black garlic, puntarella,
seasonal mushrooms

Gariguettes strawberries, strawberry & elderflower jus

Bitter chocolate delight, milk chocolate cream,
spearmint ice cream

Petit fours



Vegan Tasting Menu

(Available Saturday dinner only)

110

Tapioca crisp, spiced aubergine puree,
smoked paprika

Isle of Wight tomatoes, watermelon,
yuzu koshu, black olives, ponzu

Wye Valley asparagus, leek vinaigrette. Amalfi lemon

Pearl barley & English peas, roasted onion puree, puntarella,
seasonal mushrooms

Gariguette strawberries, strawberry & elderflower jus

Dark chocolate pave, strawberry & calamansi sorbet

Petit fours

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our
cheese is made from raw milk.

Please refer to your waiter for more information.