

Tasting Menu

65

Lincolnshire poacher & truffle gougère

Brixham crab, potato rosti, finger lime, sea herbs

Provençal tomato carpaccio, charentais melon sorbet,
Serrano ham, stracciatella, sake & yuzu kosho vinaigrette

King prawn & lobster raviolo, smoked hay butter,
courgette & basil, shellfish bisque
(20 supplement)

Herdwick lamb, courgette flower, lamb ragu,
kalamata black olive sauce

Hazelnut financier, dark chocolate mousse, salted caramel
ice cream

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.