

TASTING MENU

Aged Comté, Goat's curd, pea & black garlic gougère

Angler stout bread, caramelised yeast & malt butter

Crispy Iberian pig's head, BBQ Bramley Apple relish, smoked bacon & tarragon

Wild garlic, Montgomery Cheddar & caramelised onion tart

Tuna Tartare

Avocado, wasabi, shiso

Crab Gazpacho

Sweet pepper dressing, sour cream, Espelette pepper

Roast Orkney Scallop

Green tomato vierge, courgettes, basil

Newlyn Cod

Alsace bacon & cuttlefish minestrone, hand rolled rigatoni, spring vegetables

John Dory

Cornish mussels, large grain cous cous, San Marzano tomatoes

Elderflower

Strawberries, coconut, Madagascan vanilla

White Chocolate Ganache

English raspberries, lemon verbena, Madagascar vanilla

Or

English Strawberries

Pink praline, Almonds, green tea

Chocolate, Salt & Olive Oil
Apricot & Hazelnut Financier
Double Passionfruit Caramel
155.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

*Please be aware that Game dishes may contain shot