

Citrus Tart

Bergamot curd, olive oil jelly,
basil semifreddo

18.00

Yorkshire Rhubarb Pavlova

Brillat savarin mousse,
stem ginger, orange blossom

18.00

70% Chocolate Crémeux

Milk chocolate nougat,
salted caramel cream

18.00

*2020 Jurançon Moelleux
Symphonie de Novembre, France, 75ml*

13.50

*2022 Riesling,
Weingut Max Ferd. Richter, 75ml*

12.00

*2020 Passito di Pantelleria Ben Rye,
Donnafugata Italy, 75ml*

21.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies