



Baked watermelon, sumac tapioca, raspberry vinegar
Cured mackerel, lemon curd, gochujang
Cheese doughnut
Tomato & black olive

Artelium Blanc de Blancs, 2015, Sussex, United Kingdom

Chicken

Glazed chicken wing, chicken & miso mousse, pickled kohlrabi

Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA

Beetroot

Beetroot tartare, nettle purée, wasabi cream, pickled cherries

Reisling, Turckheim, 2019, Alsace, France

Halibut

Grilled halibut, BBQ maitake mushrooms, roasted garlic, braised leek

Soli, Edoardo Miroglio, Pinot Noir, 2019, Thracian Valley, Bulgaria

or

Monkfish [£5 Supplement]

BBQ Monkfish, squid fricassée, roasted tomato fondue, pickled ginger

Amalaya, Torrontes/ Riesling Blend, 2020, Salta, Argentina

Duck

Strawberry glazed duck breast, duck leg bhaji, lentil purée, cos lettuce

Perusini, Cabernet Franc, 2018, Friuli Colli Orientali, Italy

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

Sweet Potato

Caramelised sweet potato, honeycomb, sweet potato salsa

Pea

Pea mousse, raspberry vinegar sorbet, lemon purée, raspberry jam

Chateau d'Aydie, Pacherenc du Vic-Bilh Moelleux, 2018, South West France

Signature Menu - £90

Wine Flight - £65 | Cocktail Pairing - £65 | Non-Alcoholic Pairing - £45



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Crab

Dressed crab meat, yellow pepper, marie rose, caviar
Mouton Noir, Vincent Caille, Muscadet, 2020, Loire, France

Pigeon

Pigeon breast, braised leg, quinoa, blue cheese crumble
Juan Gil, Rosado, 2020, Valencia, Spain

Prawn

Tiger prawn dumpling, teriyaki salmon belly, sweetcorn, chocolate oil
Bertani Vintage Edition, Soave, 2019, Veneto, Italy

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Pea mousse, raspberry vinegar sorbet, lemon purée, raspberry jam
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Heritage Menu - £110

Wine Flight - £75 | Cocktail Pairing - £75 | Non-Alcoholic Pairing - £55