



Snacks

Miso

Miso noodles, onion consommé, pickled baby onions

Venison

Venison tartare, roasted apple, rocket pesto

Carrot

Roasted carrot, poached rhubarb, fennel tops, caramel

Halibut

BBQ halibut, burnt lemon pureé, caramalised chicory, shallot velouté

Pigeon

Pigeon breast, braised leg, orange reduction, cocoa nib, hispi

Grapefruit

Grapefruit posset, white chocolate sorbet, hibiscus meringue

Cep

Cep caramel tart, chicory extract, celeriac icecream

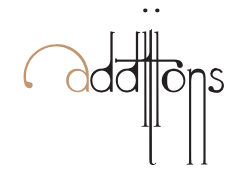
Tasting Menu - £105

Wine Flight - £60

Cocktail Flight - £60

Non-Alcoholic Cocktail Pairing - £45

A discretionary 12.5% service charge will be added to your final bill, 100% of this is split between our amazing team.



Crab

Crab tartlet, pickled pear, walnut, crab soup, cucumber, cheese beignet

[Additional Course - £15]

Monkfish

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

[Additional Course - £10]

[Supplement Fish Course - £5]

The Herder

Preparations of goat; stuffed loin, salt baked leg, barbecue shoulder, herder pie, jelly, goat fat dumpling & roasted pineapple.

[Additional Course - £23]

[Supplement Main Course - £16]

Cheese Selection

Selection of cheeses, crackers, apple turnover

[Additional Course - £15]

Our menu enhancements can be added to your menu and will be served in the most appropriate order, as decided by the kitchen. These dishes are constantly changing and therefore subject to availability.