



Snacks

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Miso

Miso noodles, onion consommé, pickled baby onions

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Turnip

Pickled turnip, roasted apple, rocket pesto

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Carrot

Roasted carrot, poached rhubarb, fennel tops, caramel

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Onion

Braised onion, burnt lemon pureé, caramalised chicory, shallot velouté

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Red Meat Radish

Radish, orange reduction, cocoa nib, hispi

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Grapefruit

Grapefruit posset, white chocolate sorbet, hibiscus meringue

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Cep

Cep caramel tart, chicory extract, vanilla icecream

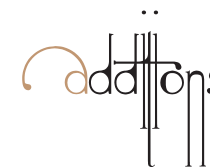
Tasting Menu - £105

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.



Butternut Squash

Butternut squash tartlet, pickled pear, walnut, squash velouté, cucumber, cheese beignet

[Additional Course - £8]

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.