Short Tasting Menu

Table Snacks,
triple cheese scone, salted butter
herb wafer, sour cream and chive

Pan Fried Orkney Scallop,
mushroom broth, shitake mushrooms, kafir lime
Bacchus Fumé 'Aelkimi', Hidden Springs Vineyard, Horam, East Sussex

Pressing of Ham Hock and Hazelnut,
'scratching's', pickled mustard seeds, Jerusalem artichoke
No.33 Riesling, Rieslingfreak,Clare Valley, South Australia

Stuffed Suffolk Chicken,
king oyster mushroom, caramelised parsnips, preserved truffle jus
Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Pan-Fried Hake,
charred sweetcorn, trompette de la mort, black garlic
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Oxford Blue,
waffle, maple syrup, pickled pear

Raspberry Soufflé,
crumble top, raspberry sorbet, vanilla and raspberry sauce
'Elysium' Black Muscat, Andrew Quady, California

48 pp
25 pp for our suggested wine pairing

the tasting menu is for the whole table
available 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday