CHEF'S TASTING MENU

The tasting menu has been created so you can enjoy smaller portions of our Chef's favourite dishes, the menu is for the whole table

78 per person

50 for our suggested wine pairing
95 for our premium wine pairing

TABLE SNACKS
'Squid' Cracker, Salt Cod Brandade, Mango, Pickled Cucumber

APPLEWOOD SMOKED DUCK
Confit Duck Yolk, Kimchi Pears, Crisp Kale, Duck and Spring Onion Broth

TUNA TARTARE
Heritage Tomato Gazpacho Dressing, Granny Smith, Pickled Red Chilli, Radish, Curry Leaves

GRASS FED 50 DAY AGED SIRLOIN OF BEEF
Beef Shin Stuffed Brown Onion, Bone Marrow Potato, Veal Sweetbread, Hen of the Woods

GOATS MILK PEARL BARLEY
Sorrel, Little Wallop, Oak cake

CHOCOLATE AND COCONUT
72% Dark Chocolate Mousse, Toasted Coconut, Coconut Sorbet, Peppermint

RASPBERRY SOUFFLE
Raspberry Sorbet, Caramelized White Chocolate Sauce

SELECTION OF PETITS FOURS

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.
All indicated prices are inclusive of 20% VAT