



4-COURSE TASTING MENU £65PP

BY CHEF NATHAN CORNWELL

Snacks

cured sea bream, pig's head, herb cracker

Sourdough focaccia, amuse-bouche

Wild garlic velouté, salt cod mousse, puffed rice

Red Ruby beef tartare

shallot brioche, tarragon, crispy shallot

Organic celeriac

hazelnut, pickled red onion, celeriac tea

Day-boat turbot

Wye Valley asparagus, tartare roe sauce

OR

Greyface dartmoor hogget

Anchovies, purple sprouting broccoli

Yorkshire rhubarb

lemon verbena mousse, blood orange

OR

Chocolate delice

milk sorbet, caramelised white chocolate

Wine Pairings £45 pp

'Esteva' Douro Tinto, Casa Ferreirinha, Portugal, 2022 – *paired with beef tartare*
Tokaji Dry Furmit, Tokaj-Hetszolo, Hungary, 2019 – *paired with organic celeriac*
Chenin Blanc, Clos Garlerne, Anjou, Loire Valley, France, 2022 – *paired with turbot*
Saint-Joseph, Domaine Aleofane, Rhone Valley, France, 2020 – *paired with hogget*
Sparkling Rose, Pinot Gris, London Cru, West Sussex, England, NV – *paired with rhubarb*
10 Years Old Towny Port, Offley, Douro, Portugal, NV – *paired with chocolate delice*

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Game dishes may contain lead shot.

A discretionary 12.5% service charge will be added to your bill.

VAT: 336 1080 29