



TASTING MENU £100 PP

BY CHEF NATHAN CORNWELL

AVAILABLE TUESDAY TO SATURDAY

12 PM – 14:00 PM | 18 PM – 20:30 PM

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 potato

Organic celeriac

hazelnut, pickled red onion, celeriac tea

Day-boat turbot

Wye Valley asparagus, crab, tartare roe sauce

Greyface dartmoor hogget

Anchovies, purple sprouting broccoli

Yorkshire rhubarb

lemon verbena mousse, blood orange

Brown butter chocolate delice

milk sorbet, caramelised white chocolate

Wine Pairings £60 pp

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| 2021 | 'Esteva' Douro Tinto, Casa Ferreirinha, Portugal |
| 2019 | Tokaji Dry Furmit, Tokaj-Hetszolo, Hungary |
| 2022 | Chenin Blanc, Clos Garlerne, Anjou, Loire Valley, France |
| 2020 | Saint-Joseph, Domaine Aleofane, Rhone Valley, France |
| NV | Sparkling Rose, Pinot Gris, London Cru, West Sussex, England |
| NV | 10 Years Old Towny Port, Offley, Douro, Portugal, NV |