



THE
SILVER BIRCH

Snacks and sourdough focaccia with lovage butter

~

Organic celeriac, hazelnut, pickled red onion, celeriac tea

Red Ruby beef tartare, shallot brioche, tarragon, crispy potato

Devon smoked eel, pickled leek, chive, Oscietra caviar

Scottish langoustine, heritage carrot, crispy rabbit terrine

£10.00 Supplement

~

Jerusalem artichokes, pickled pear, wild garlic

Cornish day-boat turbot, Wye Valley asparagus, crab, tartare roe sauce

£5.00 Supplement

Greyface Dartmoor hogget, anchovies, white asparagus

Anjou Guinea fowl, apricot puree, salsa verde, piattone beans

~

Yorkshire rhubarb, lemon verbena mousse, blood orange

Bergamot parfait, Earl Grey sorbet, orange jelly

Brown butter chocolate delice, milk sorbet, caramelised white chocolate

Selection of British cheeses, dried fruit loaf, homemade crackers, seasonal chutney

Supplement £8.00

Three courses £65.00

~

Wine Pairing

Three-Course £45.00

Discover our carefully chosen and unique pairings from across the world.

Let our sommelier guide you through your courses.