



TASTING MENU

Whipped Chicken Liver

Hazelnut, Greengage, Oat

Heritage Tomato Mille Feuille

Aged Parmesan, Balsamic, Black Olive

Charred South Coast Mackerel

Green Strawberry, Basil, Buttermilk

Whitbourne Estate Organic Grass Fed Short Horn Beef

Turnip, Horseradish, Osso Bucco

Caramelised Ragstone

Baby Onion, Balsamic, Lavosh

BBQ Apricot

Lemon Thyme, Earl Grey, Almond

Black Forest Gateaux

70% Chocolate, Cherry, Kirsch

£60 per person

£110 per person with wine flight





TASTING MENU

Marinated Tofu

Greengage, Hazelnut, Oat

Heritage Tomato Mille Feuille

Aged Parmesan, Balsamic, Black Olive

Marinated Green Strawberry

Shallot, Basil, Buttermilk

Salt Baked Turnip

Horseradish, Watercress, Confit Turnip

Caramelised Ragstone

Baby Onion, Balsamic, Lavosh

BBQ Apricot

Lemon Thyme, Earl Grey, Almond

Black Forest Gateaux

70% Chocolate, Cherry, Kirsch

£60 per person

£110 per person with wine flight

