



TASTING MENU

5 Courses

Wine Pairing £70 | Cellar Selection Pairing £125

Roast Onion Broth
parmesan and grilled cheese

oOo

Tom's Potatoes
smoked eel, crispy chicken skin and lovage

oOo

Cornish Cod
passionfruit, cauliflower, crab and curry

oOo

Bradgate Fallow Deer
red cabbage, cavolo nero and walnut wine

oOo

Beetroot
yoghurt, liquorice and mint
(Optional supplement £8)

oOo

Brown Sugar Meringue
quince, coffee, sherry vinegar and old english spice

*Selection of Artisan British Cheeses to be taken as an additional course
plate for the table*