



TASTING MENU

7 Courses for £120

Wine Pairing £75 | Cellar Selection Pairing £140

Snacks

oOo

Peas

*mint, ox tongue and crème fraîche*

oOo

Wye Valley Asparagus

*lincolnshire eel and smoked butter*

*(Optional Supplement 20g Exmoor Caviar £45)*

oOo

Ox Tartare

*charcoal, pumpkin seed and burnt cream*

oOo

Cornish Cod

*cooked in brown butter, carrot, salted lemon and ox eye daisy*

oOo

Stonehurst Hogget

*anchovy, lovage and seaweed*

oOo

Elderflower

*yoghurt and yuzu*

oOo

English Strawberries

*rice pudding cream, marigold and hay*

*Selection of Artisan British Cheeses to be taken as an additional course*

*£18.50 plate for the table*