



TASTING MENU

7 Courses for £120

Wine Pairing £75

Snacks

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Turnip Broth

*chilli and truffle toastie*

oOo

Lincolnshire Smoked Eel

*horseradish and apple*

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

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BBQ English Asparagus

*hazelnut and toasted hay*

oOo

Cornish Cod

*leeks, mussels and salted lemon*

oOo

Slow Roast Guinea Fowl

*alliums, grains and wild garlic*

oOo

Sweet Cheese

*chilli, kaffir lime and peanut*

oOo

Rhubarb

*vanilla and atsina*

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

*£16 plate for the table*