



TASTING MENU

7 Courses for £120

Wine Pairing £75 | Cellar Selection Pairing £140

Snacks

oOo

Potato

*cured yolk and three cornered leek*

oOo

Wye Valley Asparagus

*lincolnshire eel and smoked butter*

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

oOo

Muntjac Tartare

*pumpkin seed and burnt cream*

oOo

Lightly Smoked Loch Duart Salmon

*morels, wild garlic and tamworth pancetta*

oOo

Stonehurst Hogget

*anchovy, lovage and seaweed*

oOo

Sorrel Sorbet

*cucumber, white chocolate and mint*

oOo

Yorkshire Rhubarb

*meringue and lemon balm*

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

*£18.50 plate for the table*