



TASTING MENU

7 Courses for £120

Wine Pairing £85 | Cellar Selection Pairing £155

Snacks

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Beetroot

ox tongue, marigold and crème fraîche

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Blood Pancake

crispy pigs head, chilli and XO

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English Asparagus

smoked eel, spring herbs and brown crab

(Optional Supplement 20g Exmoor Caviar £45)

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Lightly Smoked Cornish Pollock

morels, crispy chicken skin and wild garlic

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Stonehurst Leicester Longwool Hogget

seaweed, anchovy and mint

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Sorrel Sorbet

yoghurt and cucumber

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Rhubarb Tart

fig leaf

Selection of Artisan British Cheeses to be taken as an additional course
£18.50 plate for the table