Chef's Tasting Menu

Scottish lobster brioche bun, Piment d' Espellete

Duck liver parfait, Moroccan spices, Alphonso mango

Truffle ricotta sandwich

Dorset crab raviolo, charred fennel, dashi beurre blanc

Barbecued Cornish cod, smoked shellfish guazzetto, samphire

Herdwick lamb, courgette escabèche, smoked eel

Pineapple "Martini", lemon verbena, Madagascar vanilla

Manjari chocolate rocher, passion fruit, toffee

8 Course Tasting Menu £155

add selected Classic pairing for £80 or Sommelier wine pairing for £130

Our tasting menu celebrates the season's finest ingredients and is crafted as a complete experience; dietary modifications are not available. Guests with specific needs are welcome to enjoy our à la carte menu.
This menu is designed for the enjoyment of the whole table and must be selected by all guests if chosen

Lunch until 2:15 pm – Dinner until 9:15pm
Not available on Sunday Lunch

VAT is included at the current rate
14.5% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.