

## Chef's Tasting Menu

Buttermilk custard tart, Siberian caviar, chicken skin salt

Duck liver parfait, Moroccan spices, peach chutney

Memory of a bruschetta

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Dorset crab raviolo, charred fennel, dashi beurre blanc

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Barbecued Cornish cod, smoked shellfish guazzetto, samphire

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Grass fed Dedham Vale aged Beef, oyster, miso aubergine

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Pineapple "Martini", lemon verbena, Madagascar vanilla

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Nicaraguan 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

15% 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.