



TASTING MENU

SIX SEASONAL COURSES CREATED BY OUR HEAD CHEF

SMOKED MACKEREL

Beetroot, Horseradish

CONFIT PORK BELLY

Apple, Cider

SEA TROUT

Crab & Langoustine Ravioli, Samphire, Bisque

FILLET OF BEEF

Asparagus, Potato Pave, Smoked Leek, Quail Egg,
Bone Marrow Jus

HONEY & WALNUT CAKE

Grilled Ragstone

CHOCOLATE DELICE

Butterscotch Popcorn, Chocolate Sable, Vanilla
Creme Fraiche

£60

Please advise your waiter if have any food allergies

*Please note Tasting Menu orders must be placed before 9pm
and ordered by the whole table*