



## Sample Spring Menu

Kale, Angelica  
Lamb Tartare, Wild Garlic

Stout & Irish Treacle Bread  
*Cultured Butter*

Grilled & Fresh Salad  
*Brassicas & Caviar*

Wye Valley Asparagus  
*Mussel, Seaweed*

Scallop  
*Carrot & Oyster*

Lamb  
*Liver & Onions*

Optional Cheese Course  
*(£20.00 Supplement)*

Apple  
*Caramelised Oats, Marigold*

Poached Yorkshire Rhubarb  
*Honey, White Chocolate*

*Tasting Menu £130 Per Person*

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.  
Please let a member of our staff know if you have any allergies or dietary requirements.



Westwell Pelegrim NV  
England (Salad)

Lyrarakis Voila Assytriko 2023  
Greece (Asparagus)

Essence Riesling 2023  
Germany (Scallop)

Taaibosch Crescendo 2020  
South Africa (Lamb)

La Fleur d'Or Sauternes 2021  
France (Rhubarb)

Wine Pairing £75 per person

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