



Kale & Wild Garlic
Langoustine Tart

Stout & Irish Treacle Bread
Butter

Jerusalem Artichoke, Chanterelles
Salted Plum

Mussel
Courgette, Fig Leaf

Scallop
Carrot & Oyster

Salt Aged Sirloin
Hispi & Seaweed

Optional Cheese Course
(£20.00 Supplement)

Apple
Oats, Lemon Verbena

Rose Set Cream
Rhubarb, Angelica

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.



Fontanassa Marin Timorasso 2019
Italy (Artichoke)

Lyrarakis Voila Assyrtiko 2024
Greece (Mussel)

Essence Riesling 2024
Germany (Scallop)

Taaibosch Crescendo 2020
South Africa (Sirloin)

Muré Gewürztraminer Clos St Landelin 2020
France (Rose)

Wine Pairing £75 per person

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