



Sample Tasting Menu

Kale & Wild Garlic
Crispy Cod Skin & Cod Roe
Lamb Tartare

Stout & Irish Treacle Bread
Cultured Butter

‘Spring Shoots’
Garden Herbs & Bone Marrow

Mussel
Apple Marigold

Scallop
Smoked Roe

Salt Aged Lamb
Wild Garlic & Magnolia

Optional Cheese Course
(£20.00 Supplement)

Compressed Apple
Sheep’s Yoghurt & Lemon Geranium

Rose Set Cream
Garden Herb Ice Cream

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.



Nyetimber Classic Cuvée NV
West Sussex, England (Spring Shoots)

Antinori Guado al Tasso Vermentino di Bolgheri 2024
Bolgheri, Italy (Mussel)

Woodlands Chardonnay 2022
Margaret River, Australia (Scallop)

Taaibosch Crescendo 2021
Stellenbosch, South Africa (Lamb)

Beni di Batasiolo, Moscato d'Asti Spumante NV
Piedmont, Italy (Rose)

Wine Pairing £75 per person

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