



Sample Tasting Menu

Kale & Roasted Yeast
Cod Skin & Smoked Cod Roe
Whitby Crab Tart

Stout & Irish Treacle Bread
Cultured Butter

Baked Bone Marrow Custard
Garden Salad

Hispi Cabbage
Buckwheat & Caviar

Hand Dived Scallop
Smoked Roe

Salt Aged Lamb
Courgette & Wild Garlic

Optional Cheese Course
(£20.00 Supplement)

Compressed Apple
Sheep's Yoghurt & Lemon Geranium

Garden Berries & Elderflower
Verbena 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 (Bone Marrow)

Antinori Guado al Tasso Vermentino di Bolgheri 2025
Bolgheri, Italy (Hispi)

Woodlands Chardonnay 2023
Margaret River, Australia (Scallop)

Oliver Zeter Pinot Noir Reserve 2022
Pfalz, Germany (Lamb)

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

Wine Pairing £75 per person

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