



DINNER

SMOKED EEL

Oscietra Caviar - Chicken Skin

BEETROOT

Beef Fat - Horseradish - Ver Jus

36 MONTH AGED PARMESAN

Pine Nut - Radish - Tomato

ISLE OF WIGHT TOMATOES

Apple Marigold

DUCK LIVER

Plum Umeboshi - Pedro Ximénez - Pain d'épice

LINDISFARNE OYSTER

Yoghurt - Nahm Jim - Black Garlic

CUTTLEFISH

Broccoli - Trout Roe - Buttermilk

LOBSTER TAIL

Carrot - Vanilla - Grapefruit

LOBSTER CLAW

Spelt - Red Pepper - Saffron

CRASTER KIPPER

Pink Fir Potato - Smoked Caviar

PARKER HOUSE

Smoked Butter

SQUAB PIGEON

Asparagus - Peas - Wild Garlic

PINK LADY APPLE

Goats Yoghurt - Ginger - Rosemary

NORTHUMBERLAND HONEY

White Chocolate - Sea Buckthorn - Rye

White Peach

Amalfi Lemon

64% Manjari Chocolate

Madeleine

£165 per person

Wine Pairing – £110

Non Alcoholic Pairings - £65

Please note that these are sample menus.

Our menu and prices may change at short notice due to seasonality and produce availability.
If you have any food allergies or intolerance, please inform us via email on time of booking.

A discretionary service charge will be added to your bill.

All prices are inclusive of VAT