



LUNCH TASTING

BEETROOT
Beef Fat
Elderberries & Horseradish

PARMESAN
Macadamia & Truffle

DUCK
Pedro Ximénez
Plum & Gingerbread

BEEF
Shiitake Mushroom & Miso

CUTTLEFISH
Broccoli & Buttermilk
Trout Roe

CATCH OF THE DAY
Yoghurt & Black Garlic
Red Pepper

CRASTER KIPPER
Chowder
Parker House Roll

VENISON
Medjool Date & Truffle

PINK LADY APPLE
Goat's Yoghurt & Ginger
Rosemary

HONEY
White Chocolate & Rye
Sea Buckthorn

PETIT FOURS

£125

£135

(As from March 1st)

DINNER TASTING

SMOKED EEL
N25 Caviar

BEETROOT
Beef Fat
Elderberries & Horseradish

PARMESAN
Macadamia & Truffle

DUCK
Pedro Ximénez
Plum & Gingerbread

BEEF
Shiitake Mushroom & Miso

CUTTLEFISH
Broccoli & Buttermilk
Trout Roe

LANGOUSTINE
Amalfi Lemon
Thai Curry & Shio Koji

CATCH OF THE DAY
Yoghurt & Black Garlic
Red Pepper

CRASTER KIPPER
Chowder
Parker House Roll

VENISON
Medjool Date & Truffle

PINK LADY APPLE
Goat's Yoghurt & Ginger
Rosemary

RHUBARB
Apricot Kernal
Brown Butter & Rose

HONEY
White Chocolate & Rye
Sea Buckthorn

PETIT FOURS

£175

(Wednesday to Friday Evening)

£185

(Saturday Evening) - As from March 1st

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