



6 course tasting menu

£59.00 for two

Amuse Bouche

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Salt baked celeriac & apple velouté gruyere cheese croquettes, lovage

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28 days aged beef fillet carpaccio, spiced pear, shimenji mushroom,  
cauliflower, mustard.

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Boars Head farm pressed lamb neck, smoked leg, glazed beets,  
nasturtium

Or

Fillet of hake ras el hanout, spiced yellow lentils, mild curried  
broth, coriander

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Pre-dessert

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White chocolate & orange mousse, Oreo biscuit, milk Ice cream

Or

Apple Tart Tatin, malt ice cream

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Petit fours

Please note there is a discretionary service charge of 10% that will  
be included on your bill. Food allergies and intolerances: before  
ordering please speak to a member of staff who will be more than  
happy to advise