



6 course tasting menu

£59.00 for two

Amuse Bouche

Salt baked celeriac & apple velouté gruyere cheese croquettes, lovage

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

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

Pre-dessert

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

Or

Apple Tart Tatin, malt ice cream

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