



8 course tasting menu *£89.98 for Two*

Available Wednesday & Thursday Evenings Only

Amuse Bouche

Gunn's Hill Sous Vide Egg, Jerusalem Artichoke Duxelles, Black Lovage

Local Rabbit Torchon, Dates, Rooibos, Goose Liver, Speculaas

Cured Mackerel Carpaccio, Rilette, Kohlrabi, Pomelo

40 Days Aged Rib Eye, Braised Short Rib, Salsify, Sea Vegetable

Passionfruit Cremeux, Lemon Cake, Elderflower, Blood Orange Sorbet

Calamansi & Buttermilk Parfait, Lemon Thyme Sorbet

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