



8 course tasting menu

£79.95 for two

Amuse Bouche

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Creedy Carver duck, fermented cherries, Lavash  
(Cuvee Alexander Pinot noir)

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Gunn Hill hen's egg, field mushroom, treacle, spring peas, Parmesan  
(Chablis, Luis robin)

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Spring hill trout, pickled cucumber, horseradish, ricotta  
(Gruner Veltliner, Norton)

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Welsh Lamb neck, loin, salsify, candid beet, beet juice  
(Sabazzio Rosso de Montepulciano)

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Elderflower & Yuzu

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Miso, chocolate, black garlic  
(Buiteverwaching Muscat Noble late harvest)

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Petit fours

Wine flight £20.00 per person (still wines are 100ml each)

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