



8 course tasting menu

£79.95 for two

Amuse Bouche

Creedy Carver Duck, Fermented Cherries, Lavash
(Pinot Noir, Cuvee Alexander)

Gunn Hill Hen's Egg, Field Mushroom, Treacle, Spring Peas, Parmesan
(Chablis, Luis Robin)

Spring Hill Trout, Pickled Cucumber, Horseradish, Ricotta
(Gruner Veltliner, Norton)

Welsh Lamb Neck, Loin, Salsify, Candied Beet, Beet juice
(Sabazio Rosso de Montepulciano)

Elderflower & Yuzu

Miso, Chocolate, Black Garlic
(Buiteverwaching Muscat, Noble late harvest)

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