

TASTING MENU £95

WINE PAIRING £70

All our menus are subjected to change.

AMUSE BOUCHE

CHEESE, CAULIFLOWER, WILD RICE, HAZELNUT
White Rabbit Riesling 2022, Germany

CRAB

CORNISH CRAB RAVIOLO, CRAB SALAD, CRAB CONSUME Drappier Rose Champagne, France

BRISKET & FOIE ROYALE

TRUFFLE DIJON, GARDEN PICKLES Joel Gott Zinfandel 2022, California

RARE BREED BEEF

ROSTI, RED WINE, SPINACH Babylonstoren Shiraz 2021, South Africa

PINA COLADA

PINEAPPLE JELLY, COCONUT MOUSSE, CARAMELISED PINEAPPLE Late Harvest Sauvignon Blanc 2023, Chile

CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM Masi Recioto Della Valpolicella, Italy

We respectfully request that the entire table enjoys either our Tasting Menus or 3 Course Menu.



VEGETARIAN TASTING MENU £95

WINE PAIRING £70

AMUSE BOUCHE

CHEESE, CAULIFLOWER, WILD RICE, HAZELNUT White Rabbit Riesling 2022, Germany

BURRATA

ROMESCO, TOMATO BUTTER, LAMINATED BREAD Drappier Rose Champagne, France

MISO AND ROOT

PRESSED ROOT VEGETABLES, CARROT PUREE Dog Point Pinot Noir2021, New Zealand

SPRING PEAS

RISOTTO, WILD GARLIC, ENGLISH ASPARAGUS Woodlands Wilyabrup Valley 2022, Australia

PINA COLADA

COCONUT MOUSSE, CARAMELISED PINEAPPLE Late Harvest Sauvignon Blanc 2023, Chile

CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM Masi Recioto Della Valpolicella, Italy

We respectfully request that the entire table enjoys either our Tasting Menus or 3 Course Menu

Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. A discretionary service charge of 12.50% will be added to your bill.