



Tasting Menu

Potato and dill velouté
cured egg yolks, truffle air

Hot smoked salmon
kohlrabi, horseradish and tapioca

Foie gras and game terrine
cranberry, sprout tops

Slow cooked duck breast
spiced crumb, Swede pasta, Brussels sprouts

Seared fillet of cod
cauliflower purée, spiced lentils, apple caviar

Parsnip in different ways
ginger cake, cream cheese, herbs

Bread and butter pudding
stoned fruits, custard ice cream

7 courses £72.00

7 courses, a glass of Champagne, wine paring and tea/coffee £125.00

7 courses, a glass of Champagne, premium wine paring and tea/coffee £150.00