



3 COURSE MENU

Heritage Beetroots

rye soil, Ragstone goat's cheese

Hot Smoked Salmon

kohlrabi, horseradish and tapioca

Spiced Ham Hock

souring celeriac, soy mayonnaise



Roasted Jerusalem Artichokes

cottage cheese, leek velouté

North Sea Fillet of Cod

lentils, cured duck ham, butternut squash, apple

Irish Rib Eye

ox cheek, pickled onion, black garlic, salsify



Poached Cucumber

aerated yoghurt, white chocolate mango, passion fruit

Sticky Toffee Cake

apple, banana, vanilla ice cream

Selection of Artisan Cheese

£5 supplement or £14 as extra course

3 courses £55.00

Please note this is a sample menu which is subject to change due to seasonality and produce availability

Kindly advise your server should you have any food allergies or dietary requirements.

Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate