



TASTING MENU

AMUSE-BOUCHE

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ORANGE AND LEMON CURED SALMON, CAVIAR, CHARRED CUCUMBER, BABY FENNEL, AVOCADO EMULSION

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PIGEON BREAST, PICKLED PEAR, HAZELNUTS, SWEETCORN, NASTURTIUM PARMA HAM

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HIMALAYAN SALT DRIED SIRLOIN OF BEEF, FONDANT POTATOES, SHITAKE, BABY COURGETTE, CELERIAC, RED WINE JUS

OR

COD LOIN, ASPARAGUS, CRAB BONBON, SPROUTING BROCCOLI, CRAY FISH CREAM SAUCE

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PRE-DESSERT

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WYE VALLEY RHUBARB AND STEM GINGER PARFAIT, LEMON, ALMONDS, BROWN BUTTER

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DARK CHOCOLATE AND MISO TART, BANANA, SESAME, CORIANDER

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SEVEN COURSE TASTING MENU £60

FLIGHT OF WINE £35

TRIO OF BRITISH CHEESES WITH ACCOMPANYING CONDIMENTS AND CRACKERS (AS AN ADDITIONAL COURSE £9)

THE TASTING MENU IS DESIGNED TO BE ENJOYED BY THE ENTIRE TABLE