Available from November 17th

FESTIVE TASTING

Cured Hamachi

Pickled Cucumber / Buttermilk / Dill

Wine Flight

Jerusalem Artichoke Velouté
5 Course Alsace Bacon / Piedmont Hazelnuts

Tasting £135 - Premium £270

Slow Cooked Duck Egg

7 Course
Tasting £160 - Premium £320

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Cocktail Flight (ABV/0%) £75

Cornish Cod

Pumpkin / Praline / Trompette

Arnaud Tauzin Guinea Fowl

Parsnip / Coco Nibs / Walnut / Coffee

Yeasted Cauliflower / Maitake / Smoked Eel

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Additional Cheese Board (£25 Supplement)

Clementine / Olive Oil

Miso / White Chocolate / Mango

Tasting Menu: 5 Course £150 7 Course £170 À La Carte: 2 Course £120 3 Course £140

Available from November 17th

FESTIVE PLANT BASED TASTING

Wine Flight

Barbecued Kohlrabi
Pickled Cucumber / Dill

5 Course

Jerusalem Artichoke Velouté

Tasting £135 - Premium £270

Piedmont Hazelnuts

7 Course Tasting £160 - Premium £320 Maitake Mushroom

Yeasted Cauliflower / Vin Jaune

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Cocktail Flight (ABV/0%) £75

Slow Cooked Pumpkin Seed Praline / Trompette

Braised Celeriac

Confit Parsnip / Walnut / Apple

Additional Cheese Plate (£12 Supplement)

Clementine / Olive Oil

Yuzu White Chocolate

Tasting Menu: 5 Course £140 7 Course £160 À La Carte: 2 Course £120 3 Course £140

An optional 15% service charge is added to your bill and distributed via revenue approved tronc.