

7 COURSES £80 (ADD WINE FLIGHT - £60PP)

SNACKS FOR THE TABLE

BREAD

STARTER

Steamed English asparagus, whisky and soy egg
yolk emulsion

FISH

Hand dived large Orkney scallop, smoked bacon,
pea purée

MAIN

West Country beef fillet, celeriac fondant, red
wine poached salsify, nasturtium pesto

CHEESE

Barkham blue, homemade digestives, beer pickled
onions

PRE-DESSERT

Vanilla set cream, buttermilk, Cheddar
strawberries, Champagne and rosewater

DESSERT

Lemon meringue tart, raspberry sorbet

COFFEE & PETIT FOURS

5 courses available on request £70
- no cheese course & no pre dessert

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination. *Time limit and drinks limits apply.

Tasting menu

