



Tasting Menu

Sample

Slocken, Venison, Potato
Smoked Eel, Apple, Exmoor Caviar

Pea, Egg Yolk, Elderflower
Lobster Claw, 'Rhuboshi', Lemon Verbena

Sour Bread & Sour Butter

Chicken, Watercress, Truffle
Lobster Tail, Turnip, Fennel Pollen

Cod, Razor Clam, Oscietra

Beef, Sungold, Nasturtium

(Cheese - £19 Supplement)

Strawberry, Meadowsweet, Charles Palmer
Wood Sorrel, Sweet Woodruff, Yoghurt

Jerusalem Artichoke & White Chocolate
Dark Chocolate & Tagetes
Lemon Verbena & Wild Raspberry

Tasting Menu - £170

Please note that a discretionary service charge of 12.5% will be added to your bill on all food and beverages, which is shared between staff.

Drinks Packages

Sample

I

Pea, Lobster Claw

Cremant Du Jura, Fruitiere Vinicole Arbois N.V. (*Jura, France*)

Chicken

Conchiglia Lugana, Citari 2020 (*Veneto, Italy*)

Lobster Tail

Paradoux Blend, Bodega Alandes N.V. (*Mendoza, Argentina*)

Cod

Kaitui, Markus Schneider 2020 (*Pfalz, Germany*)

Lamb

Xinomavro, Thymiopoulos 2019 (*Naoussa, Greece*)

Strawberry

Demi-Sec Charles Palmer 2015 (*Sussex, England*)

Wood Sorrel

Solaris Auslese, Turnau 2021 (*Western Pomerania, Poland*)

£80 per person

II

Pea, Lobster Claw

Stanislas Blanc de Blancs, Thienot 2008 (*Champagne, France*)

Chicken

Vistamare, Ca'Marcanda Gaja 2020 (*Tuscany, Italy*)

Lobster Tail

Le Clarte De Haut-Brion 2015 (*Bordeaux, France*)

Cod

Le Culs de Beaujeu, Sancerre, Francois Cotat 2017 (*Loire, France*)

Lamb

Gattinara, Nervi Conterno 2017 (*Piemonte, Italy*)

Strawberry

Rich Demi Sec, Pol Roger, N.V. (*Champagne, France*)

Wood Sorrel

Sonnenuhr Riesling Spatlese, Joh. Jos. Prum 2018 (*Mosel, Germany*)

£150 per person