



Aperitifs

Margarita £9.50

Tequila, lemon juice, agave

Botivo Spritz £7.50

Botivo, soda

Paper Plane £9.50

Bourbon, aperol, amaro

French 75 £9.50

Gin, lemon juice, sugar, prosecco

Tasting Menu

To be taken by the whole table

Available until 1.30pm lunchtimes Monday to Saturday

Available until 8.00pm Monday to Thursday and until 8.30pm Friday and Saturday

£85pp

Suggested wine flight matched to courses, £45pp

Snacks

Truffle & Cream Cheese Roll, Cultured Butter
Cheese & Onion Tart

Beetroot, Dashi, Cashew Miso, Puffed Wild Rice
Brouilly, Olivier Ravier, France

Crab Scotch Egg, Crab Bisque
Vermentino 'Timo' San Marzano, Italy

Pork, Asparagus, Wild Garlic, Glazed Belly, Mustard Jus
Sancerre, Domaine Gerard Millet, France

Coconut Sponge, Chocolate, Tonka, Rum
Michele Chiarlo 'Nivole' Italy

Rhubarb Macaron, Sorrel, Blood Orange
Ice Wine, Pelee Island, Canada

Petit Fours

Our tasting menu cannot be adapted for any dietary or allergen requirements.

An optional service charge of 10% is added to all our bills.