



Aperitifs

Margarita £9.50

Tequila, Lemon Juice, Agave

Cherry Clover £7.50

Everleaf Mountain, Raspberry,
Lime

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

£75pp

Suggested wine flight matched to courses, £45pp

Stonebass, Crispy Chilli, Ginger, Radish
Artichoke Tart, Radicchio, Truffle

Pet Nat, Rosado, Lia, Nivarius, Spain

Hokkaido Milk Loaf, Café de Paris Butter

Cod, Leek & Pea Fricassee, Mussels, Salmon Roe, Sea Purslane

Riesling Trocken, Kreuznacher, Finkenauer, Germany

Duck, Mulled Pear, Chicory, Duck Fat Rosti, Cumberland

Cabernet Franc, Terroir Hunter, Undurraga, Chile

Chocolate, Pear, Gjetost, Yoghurt & Juniper

'Elysium' Black Muscat, Quady, USA

(Optional Supplementary Course, £8pp)

Lemon, Vanilla, Pinenuts, Lemon Thyme Sorbet

Botrytis Semillion, Berton Vineyard, Australia

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.