



Aperitifs

Belafonte £10

White Port, Campari, Tonic

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

Snacks

Crispy Oyster, Shiitake XO, Serrano Ham

Pet Nat, Rosado, Lia, Nivarius, Spain

Soda Bread, Guinness & Treacle Butter

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

Riesling Trocken, Kreuznacher, Finkenauer, Germany

Lamb Cannon, Wye Valley Asparagus, Wild Garlic, Lamb Tart, Jus

Chianti Classico, Badia a Coltibuono, Italy

Chocolate, Pear, Gjetost, Yoghurt & Juniper

'Elysium' Black Muscat, Quady, USA

Malted Madelines, Woodruff Sugar, Brown Butter

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.