



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

Seared Tuna, Wasabi Cream, Kiwi & Basil Salsa, Sesame

Albarino '1753' Chateau de Campuget, France

Lamb Cannon, Yellow Courgette, Red Pepper, Lamb Belly, Jus

Chianti Classico, Badia a Coltibuono, Italy

Saffron Bun, Clotted Cream Parfait, Strawberries

Michele Chiarlo 'Nivole', Italy

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.

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.