

tasting menu

cornish crab,

ugni blanc, ginger, pink peppercorn

'jade dove white' ugni blanc/welschriesling, xige estate, ningxia, china 2022

red wine braised suffolk chicken,

king oyster mushroom, parfait, ventreche bacon

'les griottes' rouge, sophie siadou, valençay, france 2022

pan fried john dory

pasta, goat's curd, rosemary

semillon/vermentino/muscat/viognier, sigurd wines, clare valley, south australia 2022

aged fillet of scottish beef,

crone artichokes, winter truffle, oxtail pie, thyme and horseradish dumpling

Argaman, Levant, Segal, Judean Hills, Israel 2020

barkham blue,

pickled walnut, sage, apple

kopke fine white port, douro, portugal n.v.

'affogato',

tahitian vanilla ice cream, coffee sponge

blackberry soufflé,

white chocolate, almond

'elysium' black muscat, andrew quady, california 2022

coffee, tea & sweet treats

120 pp

85 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 - 1.30 & dinner 6.30 - 8.30 | wednesday – saturday**

meat free and vegan menus available on request