

chef's tasting menu

cornish crab

ugni blanc, ginger, pink peppercorn

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

hedgerow farm venison

traditional tartare garnish, duck yolk, potato crisp

'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,

smoked aubergine, celeriac, alliums, truffle

ayalon valley red, clos de gat, judea 2017

barkham blue

pickled walnut, sage, apple

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

'affogato'

tahitian vanilla ice cream, coffee sponge

pumpkin spiced souffle

cognac, gingerbread

'essensia' orange 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