

Taster Menu

Chef's appetiser

(Prosecco, Spumante D.O.C. Modella, Italy)

Local asparagus, potato, truffle and smoked egg yolk (V)

(Picpoul De Pinet, Languedoc, France)

Quail with celeriac, apple and confit leg

(Bosstok Chenin Blanc, South Africa)

Crab, avocado, cucumber and wild puff rice

(The Money Spider, McLaren Vale, South Australia)

Lamb, courgette, shallot, red pepper and pommes anna

(Belezos, Rioja Crianza, Bodegas, Spain)

A selection of cheese

(Late Bottle Vintage Port)

Eton mess, elderflower and basil

(Sticky Mickey, Late Harvest Sauvignon Blanc, Marlborough New Zealand)

Coffee & petit fours

63 per person

(105 Including the wine flight)

The taster menu is only available for the entire table.

Please note: Some dishes may contain more ingredients than are listed. If there is something you cannot eat please let us know. An optional 12.5% service charge will be added to all bills, this is split between all the staff both front of house and in the kitchen, this service charge is discretionary.