

TASTE OF AUTUMN

*Remember summer, anticipate winter.
Harvest, preserve, feast.*

Shauna's sourdough, cockle butter

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Mackerel, coriander, chimichurri, caviar *

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Sharpe's Express 1900, girolles, Tunworth, truffle *

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Octopus, chestnut, parsley, beef tea

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72-hour short rib, yogurt, vindaloo spices *

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Herdwick lamb, crispy breast, aubergine, sumac *

or

Saddle of venison, beetroot, liquorice, parsnip

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Smoked milk & mandarin

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Toffee, peanut, milk chocolate nougat *

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Sourdough, 38% chocolate - *in collaboration with Paul A. Young*

*** 5 COURSES £105**

8 COURSES £120

SOMMELIER'S SELECTION £75

SOMMELIER'S SELECTION £95

PRESTIGE SELECTION £175

PRESTIGE SELECTION £195



PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL