

# TASTE OF AUTUMN

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

Mackerel, smoked eel, dill \*

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Octopus, chilli, lime, English wasabi

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Slow cooked egg, caramelised celeriac broth, truffle \*

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Quail, smoked almond, parsnip, chestnut \*

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72 hour beef short rib, Maldon oyster, aioli

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Goosnargh duck, damson, hazelnut, fennel \*

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'Margarita'

*Tequila, lime, cream*

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Coffee, mascarpone, Bourbon \*

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Sourdough, 38% chocolate

\* 5 COURSES £115

SOMMELIER'S SELECTION £75

PRESTIGE SELECTION £175

8 COURSES £135

SOMMELIER'S SELECTION £95

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