

TASTE OF WINTER

In seed time learn, in harvest teach, in winter enjoy.

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

8 COURSES £135

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