

TASTING MENU

Bloom where you are planted

Beetroot cannelloni, tahini emulsion, Ewe's milk curd*

—

Dorset crab, satay, curry leaf, fennel

—

Slow cooked egg, confit jersey royals, wild garlic *

—

Skate roasted on the bone, chicken butter, sea vegetables*

—

Smoked pork Jowl, piccalilli, spring cabbage

—

Dry aged Holstein beef, tropea onion, confit onion broth*

—

‘Margarita’

Tequila, lime, cream

—

Rhubarb curd, toast cream, vanilla*

5 COURSES £95*

8 COURSES £110



BOOK TABLE