

CHEF'S MENU

CLASSIC

Chicken Tea | Gougère | Cured Lamb

Potato, Cultured Cream

'Le Granges Paquenesses' La Pierre

Octopus, Pork, Celeraic

'Cardelino, Elena Walch

Venison, Carrot, Eel

'Elements Tinto', Es Fangar

Tor, Rye Bread

CHEESE COURSE WITH DRINKS PAIRING £10.00

Rhubarb & Custard

Buttermilk, Campari, Blood Orange

The Philosopher, Westwell

£60.00

4 PAIRED DRINKS & TEA OR COFFEE £40.00

FISH & SHELLFISH

Trio of Oysters

Razor Clam, Squid, Rhubarb

Melon, Bow & Arrow

Octopus, Pork, Celeraic

Cardelino, Elena Walch

Monkfish, Mussels, Beetroot

Cheverny Rouge, Domaine du Montcy

Tor, Rye Bread

CHEESE COURSE WITH DRINKS PAIRING £10.00

Marmalade Sponge

Rosehip, Rhubarb, Sorrel

The Philosopher, Westwell

£65.00

4 PAIRED DRINKS & TEA OR COFFEE £40.00

VEGETABLE

Mushroom Tea | Gougère | Spelt

Potato, Cultured Cream

'Le Granges Paquenesses' La Pierre

Turnip, Hispi, Seaweed

Verdicchio 'di Gino' San Lorenzo

Gnocchi, Broccoli, Sesame

'Unlitro Rosso' Ampeleia

Tor, Rye Bread

CHEESE COURSE WITH DRINKS PAIRING £10.00

Rhubarb & Custard

Chocolate, Beetroot, Orange

Rasteau, Domaine du Trapadis

£50.00

4 PAIRED DRINKS & TEA OR COFFEE £40.00

Chef's Menu to be had by the whole table

Dietary requirements can be catered for on request &/or when ordering please inform your waiter about any allergies