

Full tasting menu

To be enjoyed by the whole table

£130pp

Available for lunch and dinner

Snacks

Nocellara olives

5 year old parmesan, black garlic honey, pumpkin seed

Chalk Stream trout, horseradish, ikura

Holkham Estate rabbit, carrot, tarragon

Bread & Butter

Amuse-Bouche

Wiltshire truffle, chestnut, cep

Starter

Yorkshire wagyu short rib, peppercorn, onion, miso

Fish

Cornish monkfish, pumpkin, yuzu, ginger

Main

Isle of Lewis venison, salted blackcurrant, parsnip, liquorice

Pre Dessert

Silver tip jasmine tea, lychee, plum

Dessert

Bramley apple, bay leaf, brown butter

The Brew Project coffee or Rare Tea & petits fours (£6pp)

We offer two drink options to complement our tasting menu:

Wine flight £79.50pp

Fine wine flight £149pp

Soft drink flight £42.50pp

*Please advise our waiting staff of any dietary requirements or allergies before ordering
A discretionary 12.5% service charge will be added to your final bill and is distributed between the team*