

Short tasting menu
To be enjoyed by the whole table
£105pp

Available for lunch from Thursday to Saturday.

Snacks

Nocellara olives
5 year old parmesan, black garlic honey, pumpkin seed
Chalk Stream trout, horseradish, ikura

Bread & Butter

Starter

Yorkshire wagyu short rib, peppercorn, onion, miso

Fish

Cornish monkfish, pumpkin, yuzu, ginger

Main

Isle of Lewis venison, salted blackcurrant, parsnip, liquorice

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 £59.50pp
Fine wine flight £109pp

Soft drink flight £32.50pp

This menu is designed to be enjoyed in two hours

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 in full between the team