

*Short tasting menu  
To be enjoyed by the whole table  
£110pp*

*Available for lunch from Thursday to Saturday.*

Nocellara olives  
5 year old parmesan, black garlic honey  
Chalk Stream trout, wasabi, ikura

*Bread & Butter*

Yorkshire spring lamb, asparagus, smoked eel, parsley

North Sea cod, Jerusalem artichoke, vin jaune

40-day aged Hereford beef, broccoli, horseradish, fermented mushroom

Caramelia 36%, Glen Scotia, Brew Project coffee

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

*We offer three drink options to complement our tasting menu:*

*Wine flight £59.50pp  
Fine wine flight £109pp  
Soft drink flight £37.50pp*

*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*