

*Full tasting menu  
To be enjoyed by the whole table  
£145pp*

*Available for lunch and dinner*

*Snacks*

Nocellara olives  
5 year old parmesan, black garlic honey, pumpkin seed  
Chalk Stream trout, wasabi, bergamot, ikura  
Holkham Estate rabbit, carrot, tarragon

*Bread & Butter*

Cornish crab, turnip, apple, jalapeño  
  
Yorkshire spring lamb, asparagus, smoked eel, parsley  
  
North Sea cod, Jerusalem artichoke, vin jaune  
  
40-day aged Hereford beef, broccoli, horseradish, fermented mushroom

Amalfi lemon, yoghurt, Douglas fir

Caramelia 36%, Glen Scotia, Brew Project coffee

*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*