

*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
Salt cod, Jersey Royals, N25 caviar
Holkham Estate rabbit, carrot, tarragon

Bread & Butter

Cornish crab, turnip, apple, jalapeño

Yorkshire spring lamb, asparagus, smoked eel, parsley

Cornish red mullet, bouillabaisse, wild fennel

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*