

*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
Salt cod, Jersey Royals

Bread & Butter

Yorkshire spring lamb, asparagus, smoked eel, parsley

Cornish red mullet, bouillabaisse, wild fennel

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*