

*Full tasting menu*

*£145pp*

*Available at lunch and dinner from Wednesday to Saturday*

*To be taken by the whole table*

Nocellara olives  
Mayfield, pickled walnut  
Devonshire mackerel, Granny Smith, lovage  
A5 Joshu wagyu, kohlrabi, Hampshire wasabi

*Bread & Butter*

Cornish black bream, beetroot, horseradish

Loch Duart salmon, brown shrimp, white asparagus, wild garlic

Orkney scallop, pork jowl, XO

Norfolk venison, celeriac, pear, pine

Tomlinson's rhubarb & custard

Guanaja grand cru 70% chocolate, hazelnut, miso, salted milk

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

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

*Discovery wine flight £79.50pp*

*Signature wine flight £149pp*

*Soft drink flight £59.50pp*

*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.*