

Short tasting menu

£110pp

Available at lunchtime from Thursday to Saturday

To be taken by the whole table

Nocellara olives

Mayfield, pickled walnut

Devonshire mackerel, Granny Smith, lovage

Bread & Butter

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

Orkney scallop, pork jowl, XO

Norfolk venison, celeriac, pear, pine

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 £59.50pp

Signature wine flight £109pp

Soft drink flight £47.50pp

*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*