

Full tasting menu
To be enjoyed by the whole table
£150pp

Available for lunch and dinner

Snacks
Gordal olives
Old Winchester, pickled walnut
Yorkshire shorthorn, gherkin, cured egg yolk
Brixham crab, kaffir lime, satay

Bread & Butter

Flourish leek, Pink Fir, lovage, smoked trout roe
Rose veal sweetbread, winter truffle, black garlic, buckwheat
Line caught Cornish brill, barbequed mussels, brassicas, pine
Add on: N25 Kaluga Caviar (£20pp supplement)
Royal Anjou squab pigeon, blood orange, carrot, rose harissa
Tomlinson's Yorkshire rhubarb, ginger, crème fraiche
Pedro Ximenez, tonka, Manjari 64%, Tahitian vanilla
The Brew Project coffee or Rare Tea & petits fours (£6pp)

We offer three drink pairings to complement our tasting menu:

Discovery wine flight £90pp
Signature wine flight £165pp
Non-alcoholic drink flight £65pp

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