

*Short tasting menu*  
*To be enjoyed by the whole table*  
*£115pp*

*Available for lunch from Thursday to Saturday and on Wednesday and Thursday evenings.*

*Snacks*

Gordal olives  
Old Winchester, pickled walnut  
Yorkshire shorthorn, gherkin, cured egg yolk

*Bread & Butter*

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

Pedro Ximenez, tonka, Manjari 64%, Tahitian vanilla

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

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

*Discovery wine flight £70pp*  
*Signature wine flight £125pp*  
*Non-alcoholic drink flight £52pp*

*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*