

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

*Available for lunch and dinner Wednesday – Saturday*

*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  
Audley End Estate hogget, morels, white asparagus, wild garlic

Chalk stream trout, cucumber, wasabi, seaweed  
*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*