

*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*

Hand-dived Orkney scallop, green tomato, chilli, elderflower

Guinea fowl, Cambridge asparagus, morels, Wiltshire truffle

Chalk stream trout, cucumber, wasabi, seaweed  
*Add on: N25 Kaluga Caviar (£20pp supplement)*

Iberico pork, spring peas, garden radishes, white onion

Gariguette strawberry, Alphonso mango, marigold

Manjari 64%, Brew Project coffee, Marsala, mascarpone

*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*