

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

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

Manjari 64%, Brew Project coffee, Marsala, mascarpone

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