



Tasting Menu (Sample)

Agnolotti

Aged Parmesan ~ Grilled Onion ~ Quail Egg

Roussanne, Yangarra Estate, McLaren Vale, South Australia 2021



Loire Valley Asparagus & Chicken Wings

New Season Wild Garlic ~ Stuffed Morel ~ Brown Chicken Butter

Palomino, Navazos – Niepoort, Vino Blanco, Andalucia, Spain 2018



Cornish Turbot

Smoked Potato ~ Baby Capers & Brown Shrimps ~ Purple Sprout Broccoli ~ Parsley White Wine Sauce

Pouilly Fuisse, Vieilles Vignes, Vincent Girardin, Burgundy, France 2017



Herdwick Hogget

Glazed Shoulder ~ Lathom Cabbage ~ Truffled Cheese

Syrah/Carmenere, Emiliana 'Coyam' Colchagua Valley, Chile 2019



Artisanal Cheeses

Foraged Plumbrillo ~ Caraway Seed Crackers ~ Sourdough Thins

(Available as an additional course £15 Supplement)



Blood Orange

Malted Jerusalem Artichoke ~ Meringues



Tomlinson Rhubarb

Vanilla Fresher ~ Caramelised White Chocolate

Chenin Blanc, Domaine des Forges '1er Cru Chaume' Coteaux du Layon, Loire Valley, France 2018

£85 for 6 courses ~ £50 for wine pairing

All prices are inclusive of the current rate of VAT at 20%. A 10% discretionary service charge is added to all bills.