

Tasting Menu

Grilled Cornish Mackerel, Smoked Eel,
Sweet Mustard and Leek

2017 Grüner Veltliner 'Rosenberg', Anton Bauer. Wagram, Austria

Warm Spiky Artichoke, Roast Celeriac Hummus,
Winter Greens and Spiced Cashews

2018 Côtes du Rhône, Domaine de Janasse, Rhône, France

Fillet of Cornish Cod, Truffle Gnocchi,
Cauliflower, Leeks and Field Mushrooms

2013 Maranoa Verdelho, David Traeger. Victoria, Australia

Roast Quail, Cracked Wheat, Calcot Onions
Three Cornered Garlic and Smoked Bacon

2018 Bourgogne Pinot Noir, 'Les Ursulines', Domaine Boisset, Burgundy, France

Poached Yorkshire Rhubarb, Blood Orange,
Crème Fraiche and Warm Vanilla Beignet

2016, Sauternes, Clos le Comte, Cuvée Emilie. Bordeaux, France

Chocolate Pavé, Salted Caramel Ice Cream,
Hazelnut Milk and Lime

£75.00 per person

£120 per person with wines

To be taken by the entire table

A discretionary gratuity of 12.5 % will be added to the total bill.

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