

Seasonal Tasting Menu

Citrus cured Loch Duart salmon
Exmoor caviar, grapefruit, avocado and radish

Cured duck liver
salted almond caramel, spiced cherries and apple

Day boat turbot
creamed sweetcorn and chorizo

Fillet of Stock Marsh farm beef
oxtail, onion and broccoli

Selection of British and Continental cheese
homemade crackers

Pre dessert

‘Mess’
raspberry, yuzu and white chocolate

Seasonal Tasting Menu - £110
Wine Pairings - £95 / £145

A discretionary service charge of 12.5% will be added to your bill