

Seasonal Tasting Menu

Citrus cured Loch Duart salmon,
Bramley apple and horseradish

Cured duck liver,
spiced pear, salted almond caramel

Cornish seabass,
caramelised fennel, crab saffron and tomato

Or

Isle of Gigha halibut,
melted leeks, Jerusalem artichoke, hazelnut and lemon thyme jus gras

Wiltshire Downlands lamb,
salt baked carrot, cumin granola, marinated raisin

Or

Saddle of venison,
kohlrabi, blackberry and bitter chocolate

A plate of local farmhouse cheeses,
crackers and preserve

Pre dessert

Manjari chocolate cremeux,
caramelised almond, raspberry, vanilla milk sorbet

Or

Blackberry, yuzu and white chocolate 'Mess'

3 Courses - £87

Tasting Menu - £110

Wine Pairing - £95 / £145

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