

Seasonal tasting menu

Heritage beetroot and buffalo ricotta tart
Wiltshire truffle

Roast duck liver
Nashi pear and verjus

Grilled Cornish red mullet
smoked paprika roast octopus, violet aubergine, saffron and tomato

Roast Bwlch Farm venison
miso and ginger roast hispi, plum chutney

Selection of British and Continental cheese
homemade crackers

Pre dessert

Vanilla crème brûlée
Agen prunes, bitter orange marmalade doughnut

Tasting Menu - £110
Wine Pairing - £95

An allergen information menu is available on request
A discretionary service charge of 12.5% will be added to your bill.