A LA CARTE

3 courses £145
To be enjoyed by the whole table

**Starter**

Nottinghamshire Stichelton, Pumpkin and Hazelnut

or

Exmoor Caviar, Roscoff Onion and Duck Jelly £25

Supplement £25

or

Cornish Squid and Artichoke

or

Dorset Snail, Devil style

**Main Course**

Devonshire Skate, Smoked Eel, Red Pepper Miso

or

Lake District Lamb, Mint and Pastrami

or

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams £30

or

Great Fen Farm Celeriac Nosotto, Crab and Coconut £30

**Dessert**

Scottish Cep, Banana and Crème Fraîche £25

or

The Best of The British Apples and Wild Meadowsweet

or

British Cheese

Our menu prices are per person and include VAT.
A discretionary 15% service charge will be added to your bill.
TASTING MENU

5 courses
£175

Warm Up

Nottinghamshire Stichelton, Pumpkin and Hazelnut
or
Exmoor Caviar, Roscoff Onion and Duck Jelly
Supplement £25

Devonshire Skate, Smoked Eel, Red Pepper Miso
or
Great Fen Farm Celeriac Nosotto, Crab and Coconut

Lake District Lamb, Mint and Pastrami
or
Racan Guinea Fowl, Sea Beet and Scottish Razor Clams

British Cheese
Supplement £15

English Rose, Shiso, Wild Strawberry and Umeshu

Scottish Cep, Banana and Crème Fraîche
or
The Best of The British Apples and Wild Meadowsweet

Our menu prices are per person and include VAT. A discretionary 15% service charge will be added to your bill.
TASTING MENU

7 courses
£195

Warm Up

Nottinghamshire Stichelton, Pumpkin and Hazelnut
or
Exmoor Caviar, Roscoff Onion and Duck Jelly
Supplement £25

Cornish Squid and Artichoke

Devonshire Skate, Smoked Eel, Red Pepper Miso
or
Great Fen Farm Celeriac Nosotto, Crab and Coconut

Dorset Snail, Devil style

Lake District Lamb, Mint and Pastrami
or
Racan Guinea Fowl, Sea Beet and Scottish Razor Clams

British Cheese
Supplement £15

English Rose, Shiso, Wild Strawberry and Umeshu

Scottish Cep, Banana and Crème Fraîche
or
The Best of The British Apples and Wild Meadowsweet

Our menu prices are per person and include VAT.
A discretionary 15% service charge will be added to your bill.
VEGETARIAN TASTING MENU
5 courses £175 or 7 courses £195

Warm Up

English Mora Farm Beetroot, Stracciatella and Black Cardamom

Nottinghamshire Stichelton, Pumpkin and Hazelnut

Great Fen Farm Celeriac Nosotto, Coconut and Black Lime asion

5 Year Aged Cheddar, Mushroom Cacio & Pepe

St. Ewe Egg, Devil Style

British Cheese
Supplement £15

English Rose, Shiso, Wild Strawberry and Umeshu

The Best of The British Apples and Wild Meadowsweet

Our menu prices are per person and include VAT. A discretionary 15% service charge will be added to your bill.
### WINE PAIRING

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Size (ml)</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 glasses</td>
<td>100ml</td>
<td>105</td>
</tr>
<tr>
<td>6 glasses</td>
<td>100ml</td>
<td>145</td>
</tr>
</tbody>
</table>

Carefully curated wine pairings by our Head Sommelier Gioele Musco and his team, to complement your gastronomic journey and further enhance your dining experience.

Our menu prices are per person and include VAT. A discretionary 15% service charge will be added to your bill.