A LA CARTE

2 courses lunch menu £95
3 courses £145

To be enjoyed by the whole table

**Starter**

Nottinghamshire Stichelton, Pumpkin and Hazelnut

or

Exmoor Caviar, Roscoff Onion and Duck Jelly

*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

or

Great Fen Farm Celeriac Nosotto, Crab and Coconut

**Dessert**

Scottish Cep, Banana and Crème Fraîche

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 $25  
Supplement £25

Cornish Squid and Artichoke

Devonshire Skate, Smoked Eel, Red Pepper Miso  
or  
Great Fen Farm Celeriac Nosotto, Crab and Coconut $35

Dorset Snail, Devil style

Lake District Lamb, Mint and Pastrami  
or  
Racan Guinea Fowl, Sea Beet and Scottish Razor Clams $35

British Cheese  
Supplement £15

English Rose, Shiso, Wild Strawberry and Umeshu

Scottish Cep, Banana and Crème Fraîche $35  
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
- 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

4 glasses 100ml £105
6 glasses 100ml £145

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