



Tasting Menu (sample)

Isle of Skye Scallop

Pea cream ~ Whipped Buttermilk ~ Beer Vinegar ~ Onion Honey

Riesling, Rolly Gassmann, Alsace, France 2019



Cornish Cod

Chicken Butter ~ Vin Jaune & Green Strawberry ~ Smoked Pike Roe

Pouilly Fuisse, Vieilles Vignes, Vincent Girardin, Burgundy, France 2020



Devon Smoked Eel

Rufford Wilja ~ Horseradish ~ Aerated Dashi

Rioja Blanco, Valenciso, Fermantado en Barrica, Spain 2021



Sladesdown Duck

Garlic Capers ~ Sweetcorn ~ Autumn Mushrooms ~ Courgette

Syrah/Carmenere, Emiliana 'Coyam' Colchagua Valley, Chile 2021



Artisanal Cheeses

Membrillo ~ Caraway Seed Crackers & Sourdough Thins

(Available as an additional course £15 Supplement)



Cucumber & Lime

Granite ~ Meringue ~ Curd



Oakchurch Raspberries

Vanilla Fresher ~ Caramelised White Chocolate ~ Garden Verbena

Domaine des Forges '1er Cru Chaume' Coteaux du Layon, Loire Valley, France 2018

£98 for 6 courses ~ £60 for wine pairing

All prices are inclusive of the current rate of VAT at 20%. A 12.5% discretionary service charge is added to all bills.

Vegetarian Tasting Menu (Sample)

Salt Baked Celeriac

Remoulade ~ Hazelnut ~ Granny Smith Apple

Daschbosch 'Skin Contact' Breedekloof, South Africa 2022



Sand Carrot Baked in Hay

Sourdough ~ Oxalis ~ Frozen Horseradish ~ Sunflower Seed

Chardonnay, Henners 'Barrel Fermented' Native Grace, Sussex, England 2020



Wirral Courgette Flower

Truffle Cream ~ Tarleton Tomatoes ~ Garlic Chives ~ Autumn Mushrooms

Pouilly Fuisse, Vieilles Vignes, Vincent Girardin, Burgundy, France 2020



Royal Oak Cauliflower

Madras Spices ~ Beer Vinegar ~ Charcoal Puff ~ Lentil Dal

Pinot Noir, Matetic Vineyards 'Corralillo' Casablanca Valley, Chile 2018



Artisanal Cheeses

Membrillo ~ Caraway Seed Crackers & Sourdough Thins

(Available as an additional course £15 Supplement)



Cucumber & Lime

Granite ~ Meringue ~ Buttermilk ~ Curd



Oakchurch Raspberries

Vanilla Fresher ~ Caramelised White Chocolate ~ Garden Verbena

Brachetto, Contero, Brachetto d'Acqui, Piedmont, Italy 2021

£98 for 6 courses ~ £60 for wine pairing

All prices are inclusive of the current rate of VAT at 20%. A 12.5% discretionary service charge is added to all bills.

Pescatarian Tasting Menu (Sample)

Isle of Skye Scallop

Pea Cream ~ Whipped Buttermilk ~ Beer Vinegar ~ Onion Honey

Riesling, Rolly Gassmann, Alsace, France 2019



Salt Baked Celeriac

Remoulade ~ Hazelnut ~ Granny Smith Apple

Daschbosch 'Skin Contact' Breedekloof, South Africa 2022



Devon Smoked Eel

Rufford Wilja ~ Horseradish ~ Aerated Dashi

Rioja Blanco, Valenciso, Fermantado en Barrica, Spain 2021



Turbot

Vin Jaune & Green Strawberry ~ Smoked Pike Roe

Pouilly Fuisse, Vieilles Vignes, Vincent Girardin, Burgundy, France 2020



Artisanal Cheeses

Membrillo ~ Caraway Seed Crackers & Sourdough Thins

(Available as an additional course £15 Supplement)



Cucumber & Lime

Granite ~ Meringue ~ Curd



Oakchurch Raspberries

Vanilla Fresher ~ Caramelised White Chocolate ~ Garden Verbena

Domaine des Forges '1er Cru Chaume' Coteaux du Layon, Loire Valley, France 2018

£98 for 6 courses ~ £60 for wine pairing

All prices are inclusive of the current rate of VAT at 20%. A 12.5% discretionary service charge is added to all bills.