



6 Courses Tasting Menu £98 (Sample)

Isle of Sky Scallop

Truffled Celeriac ~ Whipped Buttermilk ~ Beer Vinegar

Riesling, Rolly Gassmann, Alsace, France 2019



Turbot

Texture of Broccoli ~ Forage Sea Leeks & Herbs ~ Brown Butter Chicken ~ Vin Jaune

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



Devon Smoked Eel

Heritage Potato ~ Horseradish ~ Aerated Dashi

Rioja Blanco, Valenciso, Fermantado en Barrica, Spain 2021



Sika Deer

Smoked Cabbage ~ Blackberry ~ Caramelised Cauliflower ~ Sarawak Pepper

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



Artisanal Cheeses

Membrillo ~ Caraway Seed Crackers & Sourdough Thins

(Available as an additional course £15 Supplement)



Blood Orange

Bourbon Vanilla Panacotta ~ Milk Ice Cream ~ Saffron Meringue



Pink Lady

Aerated Honey ~ Maple Verjus ~ Bramley Apple

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

£60 for 5 glasses of Bespoke Wine

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

Pescatarian Menu (Sample)

Isle of Sky Scallop

Truffled Celeriac ~ Whipped Buttermilk ~ Beer Vinegar

Riesling, Rolly Gassmann, Alsace, France 2019



Salt Baked Celeriac

Sourdough ~ Whey ~ Lovage

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



Devon Smoked Eel

Heritage Potato ~ Horseradish ~ Aerated Dashi

Rioja Blanco, Valenciso, Fermantado en Barrica, Spain 2021



Turbot

Texture of Broccoli ~ Forage Sea Leeks & Sea Herbs ~ Vin Jaune

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



Artisanal Cheeses

Membrillo ~ Caraway Seed Crackers & Sourdough Thins

(Available as an additional course £15 Supplement)



Blood Orange

Bourbon Vanilla Panacotta ~ Milk Ice Cream ~ Safran Meringue



Pink Lady

Iced Garden Verbena ~ Maple Verjus ~ Caramelised Honey

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

Vegetarian Menu (Sample)

Salt Baked Celeriac

Sourdough ~ Whey ~ Lovage ~ Puffed Grains



Organic Carrot

Whipped Curd ~ Toasted Sunflower ~ Minus 8 Apple



Heritage Potato

Ember Leeks ~ Black Truffle ~ Aerated Ratte



Agnolotti Pumpkin

Broth Of Grilled Onions ~ Caramelised Parsley Root ~ Parmesan Air



Artisanal Cheeses

Membrillo ~ Caraway Seed Crackers & Sourdough Thins

(Available as an additional course)



Blood Orange

Bourbon Vanilla Panacotta ~ Milk Ice Cream ~ Safran Meringue



Pink Lady

Iced Garden Verbena ~ Maple Verjus ~ Caramelised Honey