

Chef's Table

Cuttlefish, raw pea, cucumber, cider, caviar, bottarga

Aged beef, burrata, ponzu, smoked ox heart

Wye valley asparagus, 30 month parmesan, cured egg yolk

Smoked cod's roe, charred brassicas, pickled mustard, onion

Cornish turbot, sea lettuce sauce, sea herbs

Black leg chicken, St George mushroom, wild onion

Selection of artisan cheeses (£10 additional cheese course)

Blood orange, buttermilk, wild fennel & granny smith

Chocolate, hay, whisky & golden raisin

(cigar or hay ice cream)

Petit fours

-65 -

Wine flight 65