

A la carte menu

Duroc pork jowl, celeriac, apple, mustard -10

Tuna, strawberry, quinoa, shiso, sesame - 12

English asparagus, 30 month parmesan, cured egg yolk -10

Mousserons, sprouting broccoli, jersey royals, wild garlic -19

English rose veal, white asparagus, mousserons, bone marrow - 30

Cornish cod, chicken wing, new season garlic, leek -25

Chocolate, banana, peanut -8

Apple, cinnamon, roasted almond ice cream -8

Lemon & Timut pepper - 8

Tasting menu

Raw aged beef, burrata, ponzu, smoked ox

Prawn, courgette, green almond, bisque

Duck part 1

English asparagus, 30 month parmesan, cured egg yolk
(supplement 8)

Turbot, sea lettuce sauce, sea herbs

Duck part 2

Selection of artisan cheeses
(£10 supplement)

Lemon & Timut pepper

Cheddar Valley strawberry, caramelised white chocolate, mint

Petit fours

-59 –

Wine flight 59