



Tasting menu

Datterini tomatoes, whipped goats cheese, quinoa, basil

Cured Chalk Farm trout, jalapeño & ginger, crème fraîche, trout roe, sesame

Hake, butter sauce, sea lettuce, smoked herring roe

Wooley Park Farm duck, salsify, plum, pickled mustard seeds

Cheddar Valley strawberry, pistachio, white chocolate

Petit fours

-49-

Wine flight 45

*Please inform the waiting staff of any allergies or dietary requirements*

Tasting menu

Datterini tomatoes, whipped goats cheese, quinoa, basil

Cured Chalk Farm trout, jalapeño & ginger, crème fraîche, trout roe, sesame

Aged beef fillet, burrata, ponzu, smoked ox heart, buckwheat

Hake, butter sauce, sea lettuce, smoked herring roe

Wooley Park Farm duck, salsify, plum, pickled mustard seeds

Harbourne Blue & tart tatin

Rhubarb & ginger

Cheddar Valley strawberry, pistachio, white chocolate

Petit fours

-62-

Wine flight 55

*Discretionary 10% service is added to all bills*