

TASTING MENU

(to be ordered by the whole table)

£49 per person

SNACKS

CURRIED SKINK

pepper and mustard haddock, potato and leek terrine, spiced potato, leek and lime pickle

CHICKEN WITH BRIOCHE AND QUINCE

chicken parfait, mousseline, crispy skin, jus, brioche, quince

SOLE, ORANGE AND RYE

grilled sole, brown butter, sorrel, orange, rye

PORK BELLY AND FIVE SPICE CHEEK

belly of pork, glazed cheek, sweetcorn and ginger, miso carrot puree, five spice

PALATE CLEANSER

OLIVE OIL STRAWBERRIES. HONEYCOMB

strawberries, olive oil, honeycomb custard, black pepper

CHERRY AND PISTACHIO YOGHURT

cherry jam, pistachio crumble, pistachio ice cream, yoghurt

(CHEESEBOARD £6 SUPPLEMENT OR £13 AS ADDITIONAL COURSE)

MATCHING DRINKS - £39

MATCHING RESERVE DRINKS - £59

please inform us of any food intolerances/dietary requirements