

Chef's welcome*

∞

Heritage beetroot tartare, pomegranate, Stilton*

∞

Cured King fish, fennel, smoked cream cheese

∞

Halibut, baby gem, girolles, creamy dashi*

∞

Rabbit, Alsace bacon, bulgur, Brussel sprouts

∞

Beef short rib, turnips, shiitake, sweet and sour*

∞

Rhubarb, Greek yoghurt*

∞

Tonka beans, dulcey, cranberries, almonds*

∞

Selection of petit fours*

*5 courses £85 / 7 courses £115
(To be served to the whole table)

Please advise us of any allergies, intolerances or dietary requirements before ordering.

Discretionary 12.5% service charge will be added to your final bill.