

Tasting Menu

£90 per person

Snacks

Sourdough, miso butter

Stout & caraway rye bread, pork fat, pickles

Nocelarra olives

Wild mushroom croquette, parmesan, truffle, white soy, shoyu

Starters

Mackerel ceviche, pear, fermented celeriac, minus 8 IPA vinegar, hazelnuts, lovage, linseed crackers

Wood pigeon pate, smoked pancetta, beetroot, Cumberland sauce

Fish

Roasted cod, salsify, razor clams, ventreche bacon, apple, pink fir potatoes, oyster leaves

Main

Norfolk black chicken, thigh Kyiv, creamed January cabbage, sauerkraut,

Jerusalem artichokes, grilled cabbage hearts

Pre dessert

Earl grey & lemon granite

Dessert

Ginger parkin, jasmine, bergamot curd, myoga ginger, nashi pear

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie

Fermented Waldorf pate chutney, crackers

Please inform us of any dietary requirements and allergies | Please ask the server if you require vegan and vegetarian options.