

Tasting Menu

£90 per person

Snacks

Sourdough, miso butter

Stout & caraway rye bread, pork fat, pickles

Nocelearra olives

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

Starters

Saffron cured red mullet, langoustine bisque, tomato, lemon verbena

Norfolk quail breast glazed in spruce honey, leg & pancetta boudin, green beans, mousseron & pumpkin seed salad

Fish

Supreme of kingfish, confit fennel, black truffle potatoes, velouté of fermented gooseberry juice, sea herbs

Main

Belly of Orchard farm pork, pinecone syrup glazed pig head, st george mushroom, violet artichoke, radicchio

Pre dessert

Earl grey & lemon granite, yuzu pastille

Dessert

Meyer lemon tart, raspberry, lemon verbena, raspberry & elderflower sorbet

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie

Homemade fruit chutney, quince jelly, apple & walnut salad, sourdough lavosh

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