

Tasting Menu

£90 per person | Pre-booking required | Wednesday-Saturday
Lunch sitting between 12-1:30pm | Dinner sitting between 6-7:30pm

Snacks

Sourdough, miso butter

Gordal olives

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

Starters

Kingfish ceviche, apple moustarda, kohlrabi, yellow split pea shoyu, minus 8 cider vinegar, hazelnut, shiso

Chicken liver parfait, golden beetroot, douglas fir, preserved elderberry, rye bread

Fish

Pan roasted fillet of halibut, fermented fennel, bulgar wheat, habanero kosho, squash and sea buckthorn

Main

Breast of Norfolk black chicken, porcini stuffed wing, potato fondant, girolles, celeriac,
baron bigod, turnip tops, vin jaune

Pre dessert

Earl grey & lemon granite, yuzu pastille

Dessert

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline,
cocoa nib, roasted white chocolate

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.