

Spring Tasting Menu

Bread

Lemon | Poppy Seed | Thyme | Hibiscus Butter

Amuse Bouche

Cornish Crab | Edible Shell | Avocado | Pink Grapefruit | Fennel Pollen

Starter

Wye Valley Asparagus | Smoked Bacon Scotch Egg | Spring Pea | Wild Garlic Velouté

Intermediate

BBQ Mackerel | Jersey Royal | Horseradish Crème Fraîche | Dill Oil

Main

Trio of Spring Lamb | Rump | Shoulder | Belly | Smoked Aubergine | Goats Curd | Tomato

Dessert

Rhubarb & Custard

£65pp

Vegetarian Menu Available Upon Request

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option
We May Be Able To Adapt Your Dish - Please Ask

Our Food Is Prepared In Areas Where Cross-Contamination May Occur. Our Menu Descriptions Do Not Include All Ingredients.
It Is Important You Notify Us Of Any Allergies Or Intolerances Before Ordering. 100% Of Gratuities Distributed To The Staff