

DINNER



TASTING MENU £50pp

Beetroot | Tuna | Quail | Scallop | Venison | Chocolate

STARTERS

Heritage Beetroots, Goats Curd, Granny Smith Apple, Sorrel, Smoke 10
Refosco, Villa Locatelli, Italy

Tuna Tataki, Pineapple, Avocado, Wasabi, Sesame, Coriander 11
Riesling, Max Ferdinand Richter, Germany

Quail, Foie Gras, Sweetcorn, Kohlrabi, Sunflower Granola, Pine Oil 13
Pinot Noir, Sancerre Rouge, Loire, France

Scallops, Chorizo, Squash, Apple, Red Amaranth 14
Champagne, Levasseur, Rue de Sorbier, Brut

MAINS

Butternut Squash Risotto, Goats Curd, Chanterelles, Truffle Pesto 20
Passerina, Abruzzo, Italy

Cod, New Potatoes, Chanterelles, Cavolo Nero, Celeriac, Truffle Beurre Blanc 22
Verdicchio, Salamagina, Italy

Venison Haunch, Salsify, Cep, Kale, Roscoff, Chestnut, Red Wine Jus 24
Barbera, Guerila, Slovenia

Sirloin, Pont Neuf, Beer Onions, Malted Shiitake, Smoked Anchovy Butter 26
Shiraz, Pinot Noir, Barbera and more, Bonfire Hill, S.A

SIDES 4

New Potatoes | Cavolo Nero | Pont Neuf | Rosemary Fries | Green Salad

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team.