

JUNE 2017

DINNER TASTING

Duck, Parsley
Carrot, Fennel, Meringue
Onion, Cream Cheese, Truffle
Mackerel, Gooseberry, Mustard

Fermented Rye Bread
Cultured Butter

Lindisfarne Oyster, Cucumber, Ginger, Caviar

Scallop, Lardo, Rhubarb

Sea Bass, Asparagus, Mussels

Lamb, Hen of the Woods, Lovage

Cheese £12 Supplement

Gariguette Strawberries, Curry Leaf

Dark Chocolate, Hazelnut, Gold Leaf

Treats, Coffee or Tea £6

VEGETARIAN TASTING

Ewes Curd, Linseed, Apple
Carrot, Fennel, Meringue
Onion, Cream Cheese, Truffle
Feta, Gooseberry, Mustard

Fermented Rye Bread
Cultured Butter

Parmesan Royal, Quail Egg

Broccoli, Lemon, Almonds

Asparagus, Jersey Royal Potatoes, Morels

Ragstone Gnocchi, Spring Vegetables

Cheese £12 Supplement

Gariguette Strawberries, Curry Leaf

Dark Chocolate, Hazelnut, Gold Leaf

Treats, Coffee or Tea £6

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Dinner - £70 Wine pairing - £55

Chef Patron | Kenny Atkinson

Head Chef | Danny Parker Restaurant Manager | Laura Stephenson

There will be an optional service charge of 12.5% added to your bill.

Allergen information is available on request.