

SEPTEMBER 2017

DINNER TASTING

Gougère, Cream Cheese, Onion, Truffle

Carrot, Meringue, Fennel Pollen  
Smoked Cods Roe, Squid Ink Cracker, Nasturtium  
Tomato, Lobster, Courgette  
Pork Shoulder, Smoked Eel

Lindisfarne Oyster, Cucumber, Ginger, Caviar

Sea Bass, Gem Lettuce, Lemon Verbena, Artichoke

Galician Beef, Kohlrabi, Onion, Watercress

Lamb, Rump and Belly, Leek, Turnip, Samphire

Cheese, Comte, Pear  
£9 Supplement

English Strawberries

Dark Chocolate, Cherry

VEGETARIAN TASTING

Gougère, Cream Cheese, Onion, Truffle

Ewes Curd, Linseed, Shallot, Lemon  
Carrot Meringue, Carrot Curd, Fennel Pollen  
Quail Egg, Black Truffle  
Feta, Gooseberry, Mustard

Tomato, Courgette, Basil  
Risotto, Pea, Mint, Kohlrabi, Radish

Broccoli, Lemon, Almonds

Ragstone Gnocchi, Summer Vegetables

Cheese, Leyburn Old Winchester, Pear  
£9 Supplement

English Strawberries

Dark Chocolate, Cherry

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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.