
TASTING MENU

APPETISER & BREADS

with homemade butter & marmite beef dripping

GRILLED CHICKEN WINGS

with hoisin sauce, smoked eel, pickled turnip & carrot,
spring onion & cucumber

SEARED CORNISH MACKEREL & HAY SMOKED MACKEREL PATÈ

on shaved fennel & apple

COTSWOLD FALLOW VENISON

salt baked parsnip & black pudding hash, braised red cabbage,
parsnip & vanilla, cavolo nero, venison jus

PRE DESSERT

VALRHONA GUANAJA CHOCOLATE

salted caramel, praline, toasted pearl barley ice cream

6 COURSES £65

Please let us know if you have any food allergies as not every ingredient is described on the menu.
Gratuities are at the customers' discretion. For parties of 8 or above, a 12.5% service charge will be added to the final bill.