

# £130 per person Wine flight £85 per person

#### Bread

Onion bread, rosemary butter

## Egg

Confit egg yolk, parmesan custard, white balsamic, black olive

## Scallop

Caramelised scallop, smoked eel, apple, spring onion oil

Asparagus Seaweed, fennel, lime

## Monkfish

BBQ monkfish, vadouvan spice, monk's beard

# Herritage beef fillet Pickled turnips, watercress, wild garlic

## Cheese

Tête De Moine, Tomme brûlée, apricot purée, walnut bread, caraway crackers

### Cucumber

Cucumber sorbet, poached grapefruit, gin & tonic

#### Praline

Praline mousse, bergamot orange, chocolate sorbet

Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

