

SHARING MENU

A Foraged Taster

Truffle baked clams

'En cocotte'

Whole line caught wild sea bass

Salt baked, wilted spinach, lemon

Rose veal

Jurassic coast chop, artichoke, smoked foie gras, tomato, black olive and caper

Baked Tunsworth

Lavash bread

Apple Tarte Tatin

Blackmore Estate cox's, English cream

Menu £85.00 per person

This menu has been specifically designed for tables of 2 people

Sommelier Wine Pairing £49 / £85

*If you are happy with the food and service, we would suggest a 12.5% gratuity.
If the service wasn't up to scratch, don't pay for it (But do let us know what we could do better)*