

TASTING MENU

A Foraged Taster

Veal sweetbreads

Roasted and glazed, celeriac, pickled ginger

Ravioli

Creamy polenta, violet artichokes, truffle

Scallop

Caramelized cauliflower, pickled trompettes, aged caviar

Newhouse Game Estate venison

Beetroot, dandelion, cocoa

A sweet fix

Loosehanger goats' curd wafer

Blueberry and basil

Menu £85.00

Cheese course optional £10 Supplement

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)*