



Tasting Menu

Accompanying Flight of Five Wines

£75

£40(Optional)

Chef's special tasting menu is compiled from the very freshest produce and includes an appetiser, 5 courses followed by tea & coffee with petits fours. The menu can be enjoyed with a specially chosen flight of 5 matched wines. A cheeseboard is available at an additional cost of £15 for a board for two. We also offer a pescatarian and vegetarian tasting menu.

Amuse Bouche

Chalk Stream Trout, Marigold Gel, Compressed Cucumber, Corn Flowers, Caviar, Cucumber & Yogurt, Dill Oil, Coral Tuille

Chablis Domaine Pommier 2020

Confit Chicken Presse, Pancetta, Black Pudding, Apple Gel, Pickled Walnut Purée, Sourdough Croutes, Candied Walnuts, Monmouthshire Coppa Ham

Tinpot Hut Pinot Noir 2020

Pan Fried Stone Bass, Courgette & Basil Purée, Warm Courgette Salad, Tomato Essence, Basil Oil, Baby Courgette, Confit Cherry Tomato

Roberto Ghio Gavi "Pian Lazzarino" 2024

Herefordshire Beef, Wild Garlic Emulsion, Smoked Pomme Purée, Bone Marrow Bon Bon, Braised Gerlot Oniun, Wilted Wild Garlic, Allium Flowers

Musso Langhe Nebbiolo 'Baby Barolo' 2023

Coffee & Hazelnut Mille Feuille, Espresso Ice Cream, Candied Hazelnuts, Coffee Gel

Vin Santo 2013

Optional Extra (£15 for two to share):

Artisan Cheeses, Celery, Grapes, Pear and Ginger Chutney, Savoury Crackers

Tanners LBV Port £7 per 50ml glass

Coffee or tea with home-made petits fours

Flight of Wines

A 70ml serving of wine, or a 50ml serving of fortified wine, has been selected to accompany each dish. The wine recommendations have been selected based on their origin, characteristics and compatibility with the dishes.

A full list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.