

EVENING TASTING MENU £60
ACCOMPANYING FLIGHT OF SIX WINES £30 (OPTIONAL)

Roasted sweetcorn, scarlet prawns, red pepper
Quercus Pinot Grigio 2017

Squab pigeon, Hereford snail Bolognese, pine, kohlrabi, black garlic
Alan Scott "Generations" Pinot Noir 2015

Pan fried stone bass, samphire, mussels, crushed new potatoes, bourride sauce
Tintern Parva Bacchanalia 2016

Welsh lamb rump & shoulder, Jerusalem artichoke, hazelnuts
Chianti Classico 2014 (Isole e Olena)

Dark chocolate tart, coffee ice cream, crème Chantilly
Pedro Ximinez NV (El Candado)

Artisan cheeses, celery, chutney, biscuits
Sauternes (Clos Dady) 2014

Coffee or tea with home-made petit fours

FLIGHT OF WINES

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

An additional menu of vegetarian options and full of 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.