

T A S T I N G M E N U M E N U

THIS MENU IS DESIGNED FOR YOU THE DINER TO ENJOY A TASTE OF OUR KITCHEN,
THIS MENU HAS BEEN CREATED TO SHOWCASE THE WHAT IS BEST IN SEASON AT THE MOMENT,
USING AMAZING PRODUCE SO YOU CAN ENJOY AND HAVE A WONDERFUL EXPERIENCE WITH US.

5 courses £70.00pp
(to be ordered by the whole table)

Sourdough
Whipped burnt and cultured butter

Cumin roasted Celeriac
Hafod cheddar, remoulade, hazelnut

Hand dived Orkney Scallop
confit leek, apple & miso

Anjou Pigeon
parsnip puree, potato and thyme rosti
black garlic, madeira jus

Blackberry sorbet
Yoghurt and honey mousse
Ginger crumble

Salted caramel tartlet
Malt ice cream, honeycomb

Please notify a member of the team if you have food allergy or intolerances so we can advise you on your menu choices
A discretionary 10% Service charge will be added to your bill, this will be shared equally to the team.