

Tasting Menu

£48.50

Chef's treat

homemade brioche, caramelised red onion butter.
Truffle & potato galette, mushroom ketchup, Parmesan

Early season English asparagus

honey cured egg yolk, watercress emulsion, Parma ham crisp, raspberry vinaigrette

Pan roast scallop

pomegranate, chive beignet, saffron fennel, caviar, Champagne foam

Chicken supreme

chorizo farce, chard sweetcorn, wild garlic gnocchi, smoked paprika emulsion

Lemon & white chocolate

lemon curd, white chocolate aero, basil & milk foam crisp, limoncello syrup

Vegetarian Tasting Menu

£45

Chef's treat

homemade brioche, caramelised red onion butter.
Truffle & potato galette, Parmesan & mushroom ketchup

Early season English asparagus

honey cured egg yolk, watercress emulsion, puffed potato, raspberry vinaigrette

Smoked celeriac

truffled ricotta, roasted hazelnuts, tarragon emulsion, pickled shimeji

Wild garlic gnocchi

apricot puree, sweet pepper relish, saffron braised fennel, roasted pine nuts

Lemon & white chocolate

lemon curd, white chocolate aero, basil & milk foam crisp, limoncello syrup