

TASTING MENU

FIVE COURSES 38 OR 82 WITH WINE PAIRING

Grilled mackerel, radish, leaves, pickled vegetables

RNW Sauvignon Blanc 2018, Western Cape, South Africa 13%

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Confit rabbit leg rilette, chargrilled loin, Caesar salad, soft egg

Mount Brown Pinot Noir 2016, Waipara Valley, New Zealand 13.5%

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Gurnard, creamed leeks, pancetta, chives

Davy's White Burgundy, France 13%

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16-hour lamb shoulder, chickpea, pomegranate, spinach salad

Davy's Claret, Bordeaux, France 13.5%

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Dulce de leche panna cotta, pistachio crunch VE.

Quinta da Silveira 10yr old Tawny, Douro, Portugal 20%

Please ask a member of the team should you require any allergen information on any of our dishes

VE. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

TASTING MENU

FIVE COURSES 45 OR 90 WITH WINE PAIRING

Crispy lamb Kiev, anchovy, pea and mint

Armigero Sangiovese Riserva 2014, Emilia-Romagna, Italy 13%

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Warm salad of squid, chilli, fennel salami, orange dressing

Domaine de Cazelles Viognier 2018 Pays d'Oc, France 14%

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Gnocchi, roasted shallot, cauliflower, raisins, sage VE.

Petit Chablis Domaine d'Elise 2017, Burgundy, France 12.5%

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Porchetta, rosemary potatoes, grilled fennel

Rosso di Montepulciano Crociani 2017, Tuscany, Italy 13%

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Set yoghurt, honeycomb, rhubarb v.

DV by Doisy Vedrines 2015, Sauternes, France 13%

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V. VEGETARIAN / VE. VEGAN

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TASTING MENU

FIVE COURSES 50 OR 95 WITH WINE PAIRING

Warm potted shrimp butter, toasted crumpet

Terra e Mare Vermentino di Gallura DOCG 2017, Sardina, Italy 13%

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Pork belly ribs, soy apple, sweet chilli, kale, peanut

Langhe Barbera/Nebbiolo Pelassa 2016, Piedmont, Italy 14%

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Roast cod, Café de Paris hollandaise

Sidewood Estate Chardonnay 2016, Adelaide Hills, South Australia 13.5%

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Lamb rump, olive oil potato, peas, sweetbreads, mint, spinach

Lirac Rouge Domaine de Carabiniers 2017, Rhône, France 13.5%

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Roasted peach melba v.

DV by Doisy Vedrines 2015, Sauternes, France 13%

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V. VEGETARIAN

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