

Tasting Menu

Salad of Dorset crab / spiced avocado / black radish / lemon oil

Pressed confit chicken / truffle emulsion / hazelnut / crispy chicken skin & brioche

Grilled Galician octopus / squid ink polenta / sea lettuce salsa verde

Venison loin / bubble squeak / caramelised cauliflower pure / blackberries / cocoa nibs

Selection of English and French cheese / matured and supplied by Mons and Harvey & Brockless

Chocolate ganache tart / malt ice cream / Guinness gel

Six courses tasting menu £75 per person

Sommelier Taster Selection

A selection of wines to accompany each dish as selected by our sommelier. Our sommelier will be delighted to explain their chosen recommendations; recommendations are based on the origins of the wines, their characteristics and grape varieties, as well as suitability with the dishes. Each wine is poured at 100ml.

Accompanying wines £65 per person

Our food and drinks may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of staff, who will be pleased to discuss your needs with the Head Chef. Please be advised that all of our cheeses from Mons are unpasteurised.