
TASTING MENU

£50

STARTERS

651 kcal **Burrata (V)**

heirloom tomatoes, red onion galette, salsa verde
(Egg, Gluten, Milk, Mustard, Soya, Sulphites)

302 kcal **Lobster and prawn croquette**

fried sunny side up egg, samphire, tomato concassé
(Crustaceans, Egg, Gluten, Milk, Mustard, Sulphites)

206 kcal **Roasted bell peppers (VG)**

stuffed with fregola, pickled ginger, olive tomato salsa
(Gluten, Mustard, Sulphites)

MAINS

489 kcal **Pan-seared salmon**

warm Niçoise salad, olives, pickled ginger, lemon tapenade
(Celery, Fish, Milk, Mustard, Sulphites)

724 kcal **Cinnamon-braised pork belly**

pommes purée, sautéed cavolo nero, baby carrots, apple sauce
(Celery, Milk, Mustard, Sulphites)

426 kcal **Baked butternut squash (VG)**

puy lentils, winter vegetables, cauliflower purée

DESSERTS

820 kcal **Classic baked cheesecake**

cinnamon cherry compote
(Egg, Gluten, Milk, Nuts, Sulphites)

556 kcal **Sticky toffee pudding**

vanilla ice-cream, toffee sauce
(Egg, Gluten, Milk)

Vegetarian (V), Vegan (VG) options available.
Adults need around 2000Kcal a day.
All prices are inclusive of 20% VAT.
A discretionary service charge of 12.5%
will be added to your final bill.



We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.