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# TASTING MENU

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**£50**

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## STARTERS

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621 kcal **Burrata (V)**

*pickled radicchio, basil sponge, ciabatta crisp, macerated figs,  
balsamic pearls*

*(Egg, Gluten, Milk, Sulphites)*

220 kcal **Beetroot cured salmon**

*dill cream, blood orange, gherkin, Melba toast*

*(Fish, Gluten, Milk, Sulphites)*

499 kcal **Confit duck rillettes**

*panko fried egg, macerated figs, blood orange, braised gem lettuce,  
crumbled feta, herb aioli*

*(Egg, Gluten, Milk, Mustard)*

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## MAINS

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411 kcal **Pan seared salmon**

*horseradish cream, orange, heritage cauliflower*

*(Celery, Fish, Milk)*

580 kcal **Pancetta wrapped pork tenderloin**

*pork loin and belly, roasted delica squash purée, pickled radicchio,  
herb mash, jus* *(Celery, Milk, Sulphites)*

332 kcal **Chickpea Panisse (V)**

*seasonal vegetables, romesco sauce*

*(Milk, Nuts)*

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## DESSERTS

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820 kcal **Burnt Basque cheesecake**

*salted caramel, whipped cream*

*(Egg, Gluten, Milk)*

556 kcal **Sticky toffee pudding**

*vanilla ice-cream, toffee sauce*

*(Egg, Gluten, Milk)*

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Adults need around 2000Cal a day.  
All prices are inclusive of 20% VAT.  
A discretionary service charge of 12.5%  
will be added to your final bill.



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Vegetarian (V), Vegan (VG). If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. Thank you.