

P A R A D I S E

C A P A C I T Y

Tasting menu £45

Drink pairing £35

July 29th

Sourdough bread, smoked whiskey butter & salami

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Lamb heart, fennel kimchi & black pepper
Heritage tomatoes, barbecued cherries, tomato & elderflower
consommé

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Chilled langoustine bisque, Dylan's cuttlefish & peas

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Portobello mushrooms, bagna cauda, raw turnip & rye

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Lady Hamilton's ling, Norfolk Peer potatoes, seaweed & pied bleu

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Daphne's Welsh lamb, smoked potato gratin, runner beans & snails

or

Norfolk quail, borlotti beans, apricots & almonds (for two)

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Selection of Neal's Yard cheeses for two (£3.5 supplement p.p)

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Wild fennel, buttermilk & lemon

English strawberries, smoked buttermilk & popcorn

or

Chocolate ganache, cherry sorbet, burnt apple & almond

Tasting menu to be taken by the whole table

Food allergies & intolerances; before ordering please speak to our staff about your requirements. All our game is wild and may contain trace of shot

A discretionary 12.5% service charge will be added to your bill