

## Tasting menu

Snacks

Umami

Trout

Chicken

Sourdough & cultured butters

Char

Wakame cured Arctic char, English wasabi, trout roe & barbequed bone broth

Pork

Iberico secreto, caramelised cauliflower, salsa verde, Jamón dashi & hen-of-the-woods

Wagyu

A5 Hyogo prefecture Wagyu, Périgord truffle, teriyaki shiitake,  
egg yolk & miso  
(optional additional course - £35 per person)

Squab

Anjou Pigeon, celeriac, nasturtium, master stock & chestnut

Tea

Earl grey tea ice cream, pear, Jersey milk & aigre-doux blackcurrants

Yeast

Yeast parfait, chocolate ganache, salted caramel, walnut & pearl barley

£80 Per person

*Please note that these products may contain allergens. If you need any advice, do speak to a member of the team who can assist you further with your choices.*