

Tasting menu

Snacks

Umami

Trout

Chicken

Sourdough & cultured butters

Char

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

Asparagus

French white asparagus, quail yolk, shiitake dashi & wild garlic

Cod

Skrei cod, caramelised cauliflower, Périgord truffle, chicken butter & skin

Wagyu

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

Duck

Sladesdown farm duck breast & leg ragout, celeriac, koji velouté

Savoury

Winchester, Winslade, grape, Yorkshire heather honey & celery

Tea

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

Yeast

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

£98 per person