



TASTING MENU

PEAR

Blue cheese, walnut, celery, bitter leaves.
Kir Royale

SMOKED SALMON

Hash brown, black pudding, leek, charred spring onion, cream cheese, dill.
Primitive 'Apassimento', Carlomango, Pulgia, Italy

ASPARAGUS

Butter poached, coppa, crispy egg, seaweed, hollandaise.
Martin Miller Gin, Aromatics

PLOUGHMAN'S SCALLOP

ham, pickled onion, bacon, Lincolnshire Poacher, celery, grapes.
Albarino 'Bernon' Bodegas Aquitania, Rias Baixas, Spain

CURED DUCK

Cured duck ham, blood orange, Cumberland jelly, pistachio,
Jonty's Duck, Avondale, Paarl, South Africa

PORK SHOULDER

Sweetcorn purée, broccoli salsa.
Suvignon Blanc, Kuki, Marlborough, New Zealand

RHUBARB

Mousse, roasted rhubarb, Jamaican ginger cake, raisin purée, rum ice cream.

BLONDIE

White chocolate, Szechuan pepper caramel, hazelnut ice cream
Tawny Port, Pocas 10, Douro Valley, Portugal.

DRINKS FLIGHT £47

TASTING MENU £80

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (ve) can be made vegan

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Eggs (5) Fish (6) Lupin
(7) Milk (8) Molluscs (9) Mustard (10) Nuts
(11) Peanuts (12) Sesame seeds (13) Soya
(14) Sulphur dioxide
(sometimes known as sulphates)



TASTING MENU

VEGETARIAN

PEAR

Blue cheese, walnut, celery, bitter leaves.
Kir Royale

CAULIFLOWER

Coronation terrine, onion load, charred mango purée, coriander
Primitive 'Apassimento', Carlomango, Puglia, Italy

ASPARAGUS

Butter poached, crispy egg, seaweed, hollandaise. Martin Miller
Gin, Aramatics

MULLIGATAWNY

Courgetta fritter, herb oil
Albarino 'Bernon' Bodegas Aquitania, Rias Baixas, Spain

TOMATO FRITTATA

Basic, semi-dried tomatoes, parmesan and truffle asparagus.
Jonty's Duck, Avondale, Paarl, South Africa

ARANCINI

Cauliflwoer, cous cous, truffle
Suvignon Blanc, Kuki, Marlborough, New Zealand

RHUBARB

Mousse, roasted rhubarb, Jamaican ginger cake, raisin purée, rum
ice cream.

BLONDIE

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