

LUNCH

MACKEREL

Cured mackerel, dashi, pickled cucumber, dill

or

ASPARAGUS

Barley and potato risotto, rapeseed, Berkswell

GURNARD

Anchovy, parsley roots, seeds, tender stem broccoli

or

CHICKEN

Hispi cabbage, wild garlic, hazelnut, potato purée, baby leeks

PLUM

Ricotta donuts, Bournville honey ice-cream

or

PEANUT

Cheesecake, salted caramel, chocolate ice-cream

Coffee, Tea & Infusions

Pick & Mix £5.00

Three courses £35.00 per person

Six courses £55.00 per person

Optional Cheese course £15.00

This menu is available from 12pm – 2pm Tuesday-Saturday

'Food allergies and intolerances - Before ordering please speak to our staff about your requirements'

TASTING

DUCK EGG

Carrot broth, hen of the woods, nasturtiums, crispy pork

CURED SALMON

Obsi blue prawn, dashi, spring shoots,
Cucumber, buttermilk, dill oil

SKATE WING

Mussels, seaweed, sunflowers

ROASTED LAMB CHUMP

Black garlic, sheep's curd, leeks, cabbage, lamb sauce

A SELECTION OF FOUR BRITISH CHEESES

£9.00

GOLD RUSH APPLE

Oats, cider ice-cream

SPECULOOS BISCUIT

Caramelised white chocolate, Nespresso granite

COFFEE AND PICK & MIX

£5.00

Menu £90.00 per person

The Classic Wine Flight £70.00 per person

The Iconic Wine Flight £110.00 per person

*Food allergies and intolerances - Before ordering please speak to our staff about your requirements'
Please be advised a discretionary 12.5% service charge is added to all our bills*

A LA CARTE

STARTERS

DUCK EGG

Carrot broth, hen of the woods, nasturtiums, crispy pork

CURED SALMON

Obsi blue prawn, spring shoots, horseradish
Cucumber, buttermilk, dill

ROASTED QUAIL

King oyster mushrooms, celeriac, yeast flakes

SKATE WING

Mussels, seaweed, sunflowers

MAINS

CORNISH MONKFISH

Parsley roots, grains, anchovy, broccoli, monksbeard

ROASTED LAMB CHUMP

Black garlic, sheep's curd, leeks, cabbage, lamb sauce

CREEDY CARVER DUCK

Crapaudine beetroot, chicory, cauliflower puree

BEEF CHEEK

Wye Valley Asparagus, pomme puree, onions, bone marrow

Optional Cheese course £15.00

Coffee, Tea & Infusions, Pick & Mix £5.00

Three courses £65.00 per person

Food allergies and intolerances – Before ordering please speak to our staff about your requirements'

Please be advised a discretionary 12.5% service charge is added to all our bills

DESSERTS

SPECULOOS BISCUIT

Caramelised white chocolate, Nespresso granite

Suggested pairing; Rousset Peyraguey, selection 2007 Sauternes Bordeaux France £11

PEAR

Date, stout, oat biscuit, pear ice-cream

Suggested pairing; Moscatel Naturalmente Dulce 2015, Finca Antigua, La Mancha, Spain £8

YORKSHIRE RHUBARB

Burnt cream, muscovado sugar, rhubarb sorbet

Suggested pairing; Côteaux du Layon, 2013, Domaine Ogereaux, Loire Valley, France £13

BRITISH CHEESES

Apple compote, oat biscuits, seeded crackers

Suggested pairing; 20-Year-Old Tawny Port, Kopke, Oporto, Portugal £15

Or a glass of Ruinart Blanc de Blanc £18

As an extra course £15