



## **SAMPLE TASTING MENU | SPRING 2022**

**7 Courses | £75 per person (£30 DBB supplement) | £70 Drinks pairing**

*Please note that the Tasting Menu is also available at lunch time but must be booked in advance.*

### **Cauliflower cheese**

Cauliflower, Dale End cheddar whip, kitchen tobacco, black truffle

### **Asparagus**

Pertuis white asparagus, crab, caviar, lemon water

### **Lamb Broth**

Lamb broth, wild garlic, spring shoots

### **Cod**

Roasted Skrei cod with Morels, mussels, cod's roe

### **Venison**

Venison cooked over charcoal Rossini, foie gras, black trumpet mushrooms, Madeira

### **White chocolate**

Single origin white chocolate and cep magnum, scorched honey, hazelnut praline, medjool date, thyme braised pear

### **Rhubarb Souffle**

Rhubarb and ginger souffle, Crabbies poached Rhubarb, ginger snap crumb, ginger infused custard ice cream

### **Cheese**

Selection of British and Irish farmhouse cheeses, traditional accompaniments  
(£10 supplement per person)

*A discretionary service charge of 10% is added to all bills*