

S E A S O N S
£65 per guest for three courses

S E A S O N S

B E G I N

Cauliflower soup, stout, milk bun

Whipped ricotta, rye, fennel, pear, macadamia, yuzu

Crab raviolo, kohlrabi, wild garlic, sea lettuce

Iberico pork cheek, leek, parsley, lovage, date, mustard seed

F O L L O W

Brill, anchovy, broccoli, potato, grape, monks beard

Venison, celeriac, chanterelle, elderberry, black truffle, cabbage

Onion tatin, miso, walnut, cep, tarragon

Côte de bœuf to share, lettuce, anchovy, parmesan, café de Paris butter, skinny fries

£20 supplement

F I N I S H

72% Chocolate mousse, balsamic, dulce de leche, coffee, cocoa nibs

Rhubarb, crème patisserie, vanilla

Saffron, almond & polenta cake, mascarpone, blood orange

Three cheeses, pickled walnut, quince, fig & almond, water cracker

Six cheeses £15 supplement

P L A N T

B E G I N

Burnt hispi, ricotta, sunflower seed, sourdough, fine herbs

Radish, oat cream, radicchio, white balsamic

F O L L O W

Celeriac, aubergine, grains, apple, smoked balsamic, black truffle

Cauliflower, miso onion, woodland mushroom, walnut, kale

F I N I S H

Meringue, vanilla oat cream, rhubarb, orange

Chocolate, hazelnut, caramel, honeycomb