

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

White gazpacho, grape, almond, lovage, cucumber, mint

Broad bean, pea, burrata, mint, smoked balsamic

Beef fillet & rib, XO hollandaise, shiitake, onion

Cuttlefish Bolognese, tomato, citrus, courgette, English pecorino, rye

F O L L O W

Turbot, potato, broccoli, nasturtium, anchovy, grape, arrowgrass

Lamb, morel, rainbow chard, ewes curd, wild garlic capers

Hispi cabbage, romesco, ricotta, black olive, basil

Côte de bœuf to share, Caesar, crispy onion, Café de Paris butter, skinny fries
£20 supplement

F I N I S H

Honey parfait, apricot, thyme

Mille-feuille, chocolate, hazelnut, salted caramel

Carrot cake, pecan, cream cheese, yoghurt

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

Globe artichoke, horseradish, soya, gooseberry, cep, celery

F O L L O W

Celeriac, hazelnut, apple, birch, fine herbs

Cauliflower, burnt onion miso, vadouvan, mushroom, tarragon

Sides of local farm produce available £6 supplement

F I N I S H

Meringue, vanilla oat cream, strawberry

Chocolate, hazelnut, caramel, honeycomb