



TASTING MENU

Thursday 29th August

£45pp | Served 6.30pm

ONE

House sourdough, roast onion butter

TWO

Girolle risotto, Jerusalem artichoke, nasturtium oil

THREE

Dorset crab, courgette flower, peas, broad beans, caviar

FOUR

Pink gooseberry granita

FIVE

Braised & rolled lamb shoulder, spinach purée, roast fig

SIX

English Morello cherries, hazelnuts, verbena sherbet

SEVEN

BBQ apricots, elderflower, pine nuts

Our kitchen contains allergens. Please inform a member of staff before booking if you have an allergy.

Due to the nature of the menu we are unable to accommodate changes for dietary restrictions.

Please note that all bills have an added discretionary service charge.