



(Blueberry and Blackberry Spritz £12)

Smoked cheddar and red pepper gougère
Fish and chips croustade
Rabbit and sour cream cone

Cured ham, egg yolk, ceasar, avocado, hazelnuts
(*Lluvia Blanco, Casilla La Mancha, spain*)

Turbot, indian spices, puy lentils, crème fraiche
(*Picpoul de Pinet Terre d'Eole, France*)

Quail, potato, onion, cauliflower, truffle
(*Biskerp Chianti Salchete Organic, Italy*)

Selection of British cheeses (£14.50 supplement)
(*Sandeman, LBV port, Portugal* £6.50 supplement)

Orange, walnut, cinnamon, caramel
(*Blanc de Blanc, Albourne*)

Forced rhubarb, vanilla, choux, white chocolate
(*Noble Late Harvest Riesling, France*)

Pistachio macaron
Baileys and caramel truffle

6 Course Menu £68
Wine Flight £52
Please advise us of any allergies