

DINNER

Gougère / Montgomery Cheese

Lamb Shoulder / Lamb Fat Crumpet, Kohlrabi

Mackerel / Gooseberry, Bonito

Sourdough / Malt Butter, Toasted Yeast

Crab / Almonds, Courgette, Tomato

Cod / Mussels, Grelot Onions, Sea Herbs, Pike Roe

Poussin / Turnip, Persillade, Gem Lettuce

Cheese / £18 supplement

Buttermilk / Apple, Celery, Lemon Verbena

Mango / Strawberry, Meringue, Passion Fruit

TASTING MENU

£115 per person / Wine Pairing £75

Please advise us of any allergies or dietary requirements. Vegetarian & Allergen menus are available upon request. 20% VAT is included.

A discretionary service charge will be added to the final bill.