

AY Sourdough bread & Beurre noisette butter

Beetroot & Cod's roe

Smoked Eel, seaweed jam, Chawanmushi

Wild mushrooms, slow cooked egg, nasturtium

Aged beef fillet, burrata, ponzu, smoked ox heart

Wild red Prawn, Carrot, Shiso

Woolley Park Farm Duck, beetroot, plum, sorrel

Isle of Wight blue, apple & lavender tarte tatin

Earl grey, Nashi pear, lime

Hukambi chocolate, hazelnut & wild rice

Petit fours

-75-

Wine flight

-65-

*Please inform staff of any allergies.
A discretionary 12% service charge will be added to the
bill.*