
Snacks

Mushroom Parfait, Nori,
Blood Orange

Tartlet of Salt Baked Beetroot,
Kombu, English Wasabi

Parmesan Custard, Onion



BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter

Starter

Local Cauliflower, Golden Raisin,
Vadouvan Sauce

Main

Morel Mushrooms,
Swede, Kale

Sweets

Single Plantation Chocolate,
Pecan, Sheep's Yoghurt

Brillat Savarin,
Forced Rhubarb, Malt

Cheese Course

Selection of 4 Artisan Cheeses
(£15 Per Person)



Vegetarian Menu - £95 Per Person

Sommeliers Selection - £79pp

*Please notify a member of staff of any food allergies or intolerances.
A discretionary 12.5% service charge will be added to your final bill.*
