

Chefs' Menu 60pp

Wine pairing supplement 60 pp

Beer pairing supplement 45 pp

(selected from Bean & Wheat)

Snacks – eat with your hands

Heritage carrot, roasted hazelnuts, mint

Cod, shallot, jalapeño, kohlrabi

Crispy chicken “Caesar”

Chicken butter, bread

Crab “cocktail”, ranch, crispy onions, Exmoor smoked caviar
(supplement 15)

Celeriac, yolk, apple, dates

Cornish hake, tomato, fennel, bisque

Retired dairy cow, courgette, basil, black olive

Cheese doughnut

“Black & gold”

BBQ lime, olive oil

Dessert – you decide

Milk, milk, more milk

Cassis, black berry, lemon thyme

Banana, tonka bean, chocolate

If you have any dietary requirements or are concerned about food allergies, e.g nuts,
please ask our team for assistance when selecting menu items.

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.