

From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements

Malted sour with beef butter

Your menu:

Raw Orkney scallop with pickled tomatoes & courgette
Furmint, Dobogó, Tokaj, Hungary 2016

Tater 'ash of aged Cumbrian sirloin with mushroom catsup
Black Oak Vineyard, Lepiane, Santa Barbara, USA 2013

Grilled Cornish cod, elderflower hollandaise & fried beans
Muenchberg, Domaine Ostertag, Alsace, France 2017

Rhug Estate chicken with garlic mushrooms & English peas
Teodor Bianco, Marjan Simčič, Brda, Slovenia 2016

Toasted St James, armagnac prunes, walnut & honey
Rivesaltes Ambré, Domaine Fontanel, France 2008

Baked apple cake with crispy pastry & cold custard
Noans, La Tunella, Friuli, Italy 2016

Afters

£90

MATCHING WINES

6 glasses £75

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

