

Tasting Menu

Sample menu – subject to change

"Faux" black canary potatoes – Chorizo mayonnaise

Bread and butter

Haddock and eggs

cornflakes – curry oil – Mom Purnell's remix

Wild mushroom broth

Berkswell cheese – sorrel – mushroom ketchup

Carpaccio of Herefordshire beef

red wine braised octopus – bresaola – sweet and sour onions – 'OXO'

Monkfish masala

spiced Indian lentils – coriander – coconut

Barbecue rump of Wiltshire downlands lamb

confit potato – creamed almond – peach – English peas

Burnt English egg surprise "10/10/10"

strawberry – black pepper honeycomb – tarragon

"Mint choccy chip"

Please advise of any dietary requirements or allergies when you order

Menus are entire tables only

£85.00 per person

Our wine flight is priced at **£70.00 per person** to accompany this menu
(Make Krug Champagne one of your wines at **£30.00 supp per person**)

A discretionary 12.5% service charge will be added to your final bill