

TASTING MENU

*A 5-courses Tasting Menu lovingly created by Gregory Marchand & The Team
Using dishes following inspiration
From the freshest most exciting seasonal ingredients*

A Nibble to Start

Duck Foie Gras Pressé,
Sour Black Cherries, Almonds & Elderflower

Stone Bass,
Courgettes, Bisque, Borlotti Beans & Confit Lemon

Welsh Lamb,
Violet Artichoke, Smoked Yoghurt, Olives & Grelot Onions

Pea Mousse & Sorrel Parfait

Lemon Curd, Shortbread
Kalamata Olive & Rosemary

TASTING MENU - £65

To be taken by Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £50

*Four glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of
the wine World's small, artisanal & eco-friendly producer*