



SAMPLE 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,
Forced Yorkshire Rhubarb & Sorrel

Smoked Trout,
Jersey Royals, Finger Lime & Kumquat

Welsh Lamb,
Jerusalem Artichokes, Quince & Puntarella

Dark Chocolate Mousse,
Beetroot Ice Cream

Banoffee,
Nutmeg, Caramelized Pecan

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*