



Tasting Menu £58
Drinks Pairing £42

Snacks, sourdough bread, olive oil

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Isle of Wight tomatoes, cashew, basil, PX dressing
2023 'Cabochard' Domaine Serol – Cote Roannaise, France

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Chicken liver parfait, plum, toasted brioche, hazelnut
2022 'Ribolla Gialla' Vigna Lenuzza – Fruilli Colli Orientali, Italy

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Wild prawn cannelloni, scallop XO, kohlrabi
2022 'Calx' Andi Mann – Rheinhessen, Germany

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Cornish pork loin, wilted green, caramelized apple
2022 'All Purpose Rosso' Ancestrel – Reggio Emilia, Italy

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Vanilla custard tart, blackberry, spiced meringue
NV 'Cuvee Cherie' demi-sec Nyetimber – Surrey, England

Please inform a team member of any dietary requirements
An optional service charge of 12.5% will be added to the bill