

chef's dinner menu £140pp
wine pairing £110pp

sourdough bread & homemade butter

salt baked beetroot, blueberry, shiso, almond panna cotta

crab taco, avocado, chilli lemongrass & ginger

smoked duck, chicory, orange hazelnut salad

venison, roasted black mission fig, blackberries,
pearl barley, 100% valrhona jus

poached pear, caramel, tonka bean & vanilla ice cream

petit fours