



chef's tasting menu

menu £140

wine pairing £110

please inform your server about
any dietary requirements.

a service charge of 12.5% will be
added to the final bill.

_ 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

tender

by niall keating