

Sample Tasting Menu

Served evening only

Menu £115

Wine pairing £70

Non-alcoholic pairing £40

Oyster & bullshot

Seabass & sorrel

Langoustine & rhubarb

Trout & wild horseradish

Garden plate

La Bota 115, Equipo Navazos

Chicken & skirlie broth

Potato handkerchiefs & springtime onions

Horsmonden Dry 2022, Davenport

Scallop, white asparagus & argan

Auxey-Duresses 2018, Clos du Moulin aux Moines

St. Brides Farm Pekin duck, new season garlic & rhubarb

La Llopetera 2013, Escoda Sanahuja

Blackmount, cloutie dumpling & apple (£12 supplement)

Le Clos De La Meslerie 2018, Peter Hahn (£12 supplement)

Artichoke & coffee

Vintage PX, Ximénez-Spínola



Inver