

## TASTING MENUS

### SHORTER

35

65 With Wine Pairing

Chicken Liver, Wild Garlic, Rhubarb, Green Walnut & Toasted Sourdough

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Flat Iron Steak, Swiss Chard, Wild Garlic & Portobello Mushroom

OR

Wild Garlic, Oat, Wye Valley Asparagus & Carrot

OR

Red Mullet, Cucumber, Hispi & Chervil

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Carrot & Hazelnut Sponge, Sour Cream & Sourdough Ice Cream

### LONGER

55

90 With Wine Pairing

Cornish Mussels, Sea Leaves, Chervil Tops & Lovage Oil

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Montgomery Cheddar Custard, Spring Vegetables & Brown Butter Crumb

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Mangalitsa Pork, Hispi, Butterbeans, Sour Cream & Mustard

OR

Wild Garlic, Oat, Wye Valley Asparagus & Carrot

OR

Dover Sole, Sea Kale & Sorrel

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Roasted Pear Ice Cream, Elderflower & Almond

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Rhubarb, Custard Meringue & Green Walnut Liquor

MENU DATED 04/05/17

ALL OUR MENUS ARE SEASONAL. SOME DISHES ARE SUBJECT TO SMALL CHANGES

IF YOU WOULD LIKE TO RECEIVE INFORMATION ABOUT ALLERGENS, PLEASE ASK YOUR WAITER A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO EVERY BILL