

5 Course Tasting Menu (V) £30 | Add Matching Wine £30

Wheatberry bakery sourdough
Mimolette custard, apple, tarragon oil
Pork & fennel takoyaki, dijon
Confit chicken wing, chicken butter, kohlrab

*Domaine Henri Delagrange Crémant de
Bourgogne Blanc de Blancs, Burgundy, France*

Salmon mi-cuit, gribiche, broadbean, mint
Ciello Tule Bianco Terre Siciliane IGP, Sicily, Italy

Pea, ricotta & lovage agnolotti, asparagus, guanciale
Chan de Rosas Albariño 'Clásico', Rias Baixas, Spain

Macduff's beef, horseradish cream, grelot onion
Beef fat hash brown, beef tartare
Braised sand carrots, pickled walnut ketchup, chervil butter
Fidora Valpolicella, Veneto, Italy

Pitchfork cheddar,
homemade Branston pickle, digestive biscuits
£7 Supplement

Rhubarb, brandy snap, lemon & pink pepper curd
Petit fours
Lafage Rivesaltes Ambré Hors d'Age, Roussillon, France

seven
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