



# Spring '22

## Pescatarian tasting menu

### Snacks

#### Lobster Bisque Croustade

#### Brioche

Lincolnshire poacher / Pickled Walnut/ Wiltshire truffle

#### Salmon Skin Cracker

oyster emulsion/ sorrel/ paprika

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#### House Sourdough

whipped wild garlic butter

#### Cornish Mackerel

koshihkari/ kimchi/ blond miso/ black olive

**Served with:** wasabi & buttermilk mousse/ compressed watermelon

#### Wye Valley Asparagus

hay

#### Monkfish Tail

smoked Jersey royal/ black garlic/ mussel/ truffle

#### Rhubarb Sando

preserved Yorkshire rhubarb/ black pepper ice cream

#### Chocolate

yoghurt/ pine

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#### Miso Fudge

Black Cherry

£70

#### Cheese Board

Black Bomber - apple/ Barkham Blue - pickled walnut/  
Baron Bigod - truffle honey

£14 Supplement

Please allow 2.5 hours to dine.

**It is essential that you notify us of any dietary requirements upon booking**

Please note a discretionary service charge of 12.5% for tables of 6 or more will be added to the bill