

Pescetarian Spring Summer '22

tasting menu

Snacks

BBQ Cod Loin
yeast flakes/ thyme

Brioche Soldier
Oglesfield custard/ pickled walnut

Pea and Broad Bean Tartlet
whipped goats curd/ mint

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Potato Bread
miso brown butter

Hand Dived Orkney Scallops Char Sui Style
fermented beetroot/ kimchi

Served with: Chawanmushi/ Exmoor caviar/ langoustine

ChalkStream Trout
compressed asparagus/ saffron soubise/ wood sorrel

Pan Seared Seabass
fondant potato/ Wiltshire truffle/ watercress

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Coconut/ Mango/ Kaffir lime

Strawberry/ Long Pepper/ Vanilla/ Lemon Verbena

PBJ

£70

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Cheese Board
£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