



## Sample Tasting Menu

Pickled Quails Egg  
Smoked Cod's Roe  
Lamb Tartare, Wild Garlic

Stout & Irish Treacle Bread  
Cultured Butter

Creel Caught Langoustine  
Cucumber, Dill

Hispi Cabbage  
Mussel, Turnip

Scallop  
Blackcurrant Leaf

Beef Fillet  
Broad Bean, Hollandaise

Optional Cheese Course  
(£20.00 Supplement)

Apple  
Caramelised Oats, Lemon Verbena

Garden Strawberries  
Lavender, Rose

Optional Wine Pairing Available £75 Per Person  
Tasting Menu £125 Per Person

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.



## Sample Summer A La Carte

### Starters

Salt Aged Beef Sirloin Tartare, Sour Cucumber, Smoked Potato Crisps – 18

Pan Roasted Scallop, Caramelised Onion Purée, Mussel Cream – 20

Hispi Cabbage, Puffed Barley, Onion Foam – 16

### Mains

Salt Aged Beef Fillet, Scottish Girolles & Tenderstem Broccoli – 36

Pan Roasted Monkfish, Lemon Verbena Beurre Blanc & Tenderstem Broccoli – 32

Handmade Tagliatelle, Scottish Girolles, Broad Bean – 24

### Sides

Buttered Seasonal Vegetables – 8

Buttered Jersey Royals – 8

Seasonal Garden Salad – 6

### Desserts

Apple, Caramelised Oats & Custard – 14

Strawberry, Lavender & Meringue – 16

Chocolate Marquis, Cherry & Coffee Chaff – 16

Selection of British & Irish Cheeses, Pumpkin Seed Crackers – 20

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