

THE MENU

Pescatarian

Gougère, thirty six month aged gruyère

Smoked eel, bramley

Cos, anchovy, berkswell

Wild garlic, mussel

Adams sour dough, bungay raw butter

—

Mackarel, horseradish, oyster, cucumber 6/8

—

Egg, potato, roe 8

—

Salmon, beetroot, blackberry, endive, pain d'épices 4/6/8

—

Turbot, carrot, orange, buttermilk, parmesan 4/6/8

—

Cod, Jerusalem artichoke, morel, wild garlic 4/6/8

—

Eccles cake, Yorkshire blue 6/8

—

Rhubarb, vanilla, rice 4/6/8

—

Chocolate, salted caramel, peanut, cumin 8

Forty five pounds four course 4

Sixty five pounds six course 6

Eighty five pounds eight course 8

Should you require any information regarding allergens please ask a member of staff

A discretionary 12.5% service charge will be added to your final bill.
Inclusive of V.A.T. @ 20%.