

THE MENU

Gougère, thirty six month aged gruyère

Pig's head, smoked eel, apple

Crab, crumpet, dill

Bouillabaise

Adams sour dough, bungay raw butter

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Scallop, horseradish, oyster, cucumber, nettle 3/6/9

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Asparagus, pink grapefruit, walnut 9

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Egg, ham, pea, lardo di colonnata 9

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Duck, soy, madeira, mushroom 6/9

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Seabass, carrot, orange, buttermilk, parmesan 6/9

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Veal, Jerusalem artichoke, wild garlic 3/6/9

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Eccles cake, Yorkshire blue 6/9

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Strawberry, white balsamic, sheeps milk, basil 9

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Chocolate, salted caramel, peanut, cumin 3/6/9

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Lollipops

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Forty five pounds three course 3

Sixty five pounds six course 6

Eighty five pounds nine course 9

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%.