

TASTING MENU

Tuesday 3rd March from 7pm

£70 per person including 6 courses and wine paring

Fresh house made bread
with salted butter ~ Smoked bone marrow

Mushroom and old Winchester raviolo
wild garlic

Tempura langoustine
Lemongrass bisque with sea leeks and Thai onion puree

Flat iron steak
Beef bon bon with charred purple sprouting, potato terrine and red onion compote

Home cultured yoghurt
Oat granola, sorrel and rhubarb granita

Chocolate forest floor
Mousse, pistachio and blueberries

Vegetarian (v) Vegan (vg) Gluten Free (gf)

A 10% discretionary charge will be added to your bill

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team