



Sample 5 Serving Menu

Daily baked sourdough
Dry aged butter

Pecan smoked Pastrami, dill pickled cucumber,
mustard mayonnaise

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Kingfish tartare, white soy, mirin, nori

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Fried chicken, smoked peppers, lime

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Smoked Shetland monkfish, burrata, beetroot

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BBQ Saddleback pork chop, cep purée, fines herbes

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Baked cheesecake, blackcurrant

Optional additional courses (subject to availability):

Steamed Tiger prawn, Istrian olive oil, 6yo barrel aged kelp vinegar - £16.50 per person

Alpine cheese custard, Roscoff onion fondue, Vin Jaune - £15.50 per person

A5 Miyazaki Wagyu beef - £65 per person

Ice cream:

Sweet Woodruff

Toasted Vanilla & Brown Sugar

Jersey milk gelato, Muskoka maple syrup

