SIGNATURE TASTING

Tunworth cheese cornetto, candied walnuts

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Cornbread, duck liver mousse, port reduction

Homemade ricotta, raisin, caper, smoked almond

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Malted sourdough, whipped brown butter

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Tuna Tartare
Ginger dressing, toasted sesame, pepper purée

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Hot Smoked Chalk Stream Trout
Charred cucumber, dill emulsion, pickled Amalfi lemon

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Native Lobster Raviolo
Fennel, Thai basil, spiced lobster bisque

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Roast Sea Bass
Caramelised onion soubise, crushed squash, cep mushroom

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Roast Pork Loin & Glazed Cheek
Smoked aubergine purée, runner beans, sweetcorn

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'Apple Crumble'
Spiced apple jelly, compote, vanilla cream

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35% Azélia Chocolate Mousse
Hazelnut mousseline, toasted almond, vanilla mascarpone

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Earl grey tea fudge
Macadamia financier, maple & vanilla cream
Tahini bonbon

155.00

Wine Experience *140.00*
Wine Discovery *190.00*

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.
Adults need around 2000Kcal a day. Calorie information is available on request.