

Discovery Menu

£65 per person

Wine Flight £40 per person (optional)

Snacks

Compressed Watermelon, aged feta, black olive & burnt clementine
2013 Vintage Cuvee, Chafor Estate, Gawcott, England

Sashimi tuna, corn choux fritter, corn mayo, lime, peppers & coriander
2015 Verdejo, Traslagaes, Rueda, Spain

Celeriac carbonara, summer truffle & egg yolk
2015 Ribolla Gialla, Angoris, Friuli, Italy

Asian tiger prawn broth, razor clam
2016 Rose di Primitivo, Cantine San Marzano, Salento, Italy

Palate Cleanser

Beef from the rib, beef dripping beets, horseradish, bilberries, purple potatoes
2015 GSM, Teusner, Barossa Valley, Australia

Buckfast, grapes, blackberries & lime
2012 Petit Manseng, Chateau Jolys, Jurancon, France

Adventure Menu

Choose any 3 Dishes for £35

Fish

Sashimi tuna, corn choux fritter, corn mayo, lime, peppers & coriander

Asian tiger prawn broth, razor clam, spring roll

Tempura bass, Bombay potatoes, capers, samphire,
compressed cucumber & mint

Crispy trout, romesco sauce, potato tuile, romanesque

Vegetarian

Compressed watermelon, aged feta, olive, burnt clementine

Celeriac carbonara, summer truffle & egg yolk

Nelson Street vegetarian lasagne (v)

Meat

Pig cheeks, peaches, sunflower

Duck, blackcurrant, hazelnut mayo, kale

Confit pork belly, gochujang, 50/50 mash, crispy skin

Beef from the rib, beef dripping beets, horseradish, bilberries, purple potatoes

Please make a member of our team aware of any allergies or intolerances when ordering your meal.

All our menus are subject to seasonal changes