

TASTING MENU

Gem Bread & broth Flesh & bone

Ripe melon with marigold & Graceburn

Nest egg

Chalkstream trout grilled over cedar wood; celery & pickled rose petal salad; baked satsumaimo; cucumber & horseradish butter sauce

Herdwick lamb roast on the bone over charcoal; summer vegetables

Selection of cheeses from the trolley, seasonal fruit loaf & chutney (Optional extra course 24 supplement)

Fresh burrata ice cream, crystallised cocoa nibs & grape molasses

Summer peach tartlet with lavender; chilled punch

Canelé cooked in beeswax Orange blossom croustade

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1995

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Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised. A discretionary service charge of 15% will be added to your final bill.