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## TASTING MENU

Bread & broth  
Land & sea

Beetroot tartare, pistachios & Sakura granita

Celeriac, jamon, coddled egg & maitake cooked over juniper

Barbecued Chalk stream trout with bonito butter & kaffir lime

Herdwick lamb cooked over coals with morels, peas & mint

Selection of cheeses, seasonal fruit loaf & chutney  
*Optional extra course 24 supplement*

Ginger, apple & tarragon

Staircase

Canelé cooked in beeswax  
Pebble

165

*Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 995*