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## TASTING MENU

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Bread & broth  
Land & sea

Beetroot tartare, pistachios & Sakura granita

Celeriac, jamon, coddled egg & maitake cooked over juniper

XL grilled Carabinero prawn, butterhead lettuce taco & ginger emulsion  
*Optional extra course 45 supplement*

Barbecued Chalk stream trout with bonito butter & kaffir lime

Herdwick lamb cooked over coals with morels, peas & mint

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

Ginger, apple & tarragon

Staircase

Canelé cooked in beeswax  
Pebble

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

165

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.  
Halal options available upon request.

A discretionary service charge of 15% will be added to your final bill.