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TASTING MENU

Bread & broth
Land & Sea

Salmon tartare, lime, coriander & green Thai coconut sauce

Aynhoe park venison smoked over juniper with plum, pickled rose
& red wine sauce

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

Staircase

Canelé cooked in beeswax
Pebble

Wine pairing: Traditional 80, Discovery 145, Epic 333

115

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

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