

The Tasting Menu

6 COURSES FOR £75

Chilled Summer herb soup with Chesil smoked mackerel and horseradish

Crispy duck and watercress salad with hoisin and pickled shiitake

Grilled Cornish octopus with romesco sauce and green tomato salsa

Rump of Durslade lamb with stuffed courgette flower and salsa

Buttermilk pudding with Kent cherries and oat crumble

British farmhouse cheeses

Isle of Wight blue, White Lake Rachel and Solstice with Somerset Membrillo and Peter's Yard crackers

Food allergies and intolerances: Before ordering please speak to our staff about your requirements. Optional 12.5% service charge will be applied to your bill. (v) – vegan possible

