

The Menu

(Available daily from 3 Jan 17)

The meal is built around small plates.

Smoked Eel | Parsnip

Yolk | Barley

Radish | Fennel

Courses with just two ingredients are smaller bite-sized courses

Celeriac | Buttermilk | Fermented Garlic

2013 'Valhalla' Chardonnay, Man O' War (14.5%)
Waiheke Island, New Zealand.

Aged Dexter | Potato

Scallop | Apple | Mushroom | Bergamot

2014 Reserve Sauvignon Blanc, Reyneke (15.5%)
Stellenbosch, South Africa.

Beetroot | Horseradish

Hake | Kohlrabi | Mussel

2015 'Screaming Betty' Vermentino, Delinquente (11.8%)
Riverland, Australia.

Pork | Cabbage

Lamb | Parsley Root | Seaweed

2014 'Black Print' Merlot Blend, Schneider (14%)
Pfalz, Germany.

Cheese

St James | Pepperkake | Pine | Pumpkin
(£6 Supplement)

For a supplement enjoy our cheese course based around fantastic UK and Irish cheeses.

Riskrem

Clementine | Chocolate | Pine

2015 Rooi Muscadel, Nuy (16.5%)
Western Cape, South Africa.

49.00 per Guest

Vegetarian | Pescetarian | Dairy Free | Gluten Free
by arrangement

The Short Menu

Anytime Tue -Thu and 6pm on Fri + Sat
(Available from 3 Jan 17)

The meal is built
around small
plates.

Smoked Eel | Parsnip

Yolk | Barley

Radish | Fennel

Courses with just two
ingredients are smaller
bite-sized courses

Celeriac | Buttermilk | Fermented Garlic

2013 'Valhalla' Chardonnay, Man O' War (14.5%)
Waiheke Island, New Zealand.

Pork | Cabbage

Lamb | Parsley Root | Seaweed

2014 'Black Print' Merlot Blend, Schneider (14%)
Pfalz, Germany.

Cheese

St James | Pepperkake | Pine | Pumpkin
(£6 Supplement)

For a supplement enjoy
our cheese course
based around fantastic
UK and Irish cheeses.

Risikrem

Clementine | Chocolate | Pine

2015 Rooi Muscadel, Nuy (16.5%)
Western Cape, South Africa.

29.00 per Guest

Vegetarian | Pescetarian | Dairy Free | Gluten Free

by arrangement

The Bar Menu

Anytime Tue -Thu and 6pm on Fri + Sat
(Available from 3 Jan 17)

Bites

Radish Fennel	2.5
Smoked Eel Parsnip	2.5
Yolk Barley	2.5
Beetroot Horseradish	2.5
Pork Cabbage	3
Aged Dexter Potato	3.5

Small Plates

Celeriac Buttermilk Fermented Garlic	6
Scallop Apple Mushroom Bergamot	9
Hake Kohlrabi Mussel	9
Lamb Parsley Root Seaweed	10
Riskrem	2.5
Clementine Chocolate Pine	5.5
Cheese: St James Pepperkake Pumpkin Pine	6