

CHEF'S TASTING

WATER SIDE

Glass of chilled Prosecco, Pirani Prosecco DOC Extra Brut [11%] ITALY | Veneto



Rosemary and thyme focaccia, whipped lemon-ricotta butter, wildflower honey



Pea and mint veloute, feta cheese, crispy onions



Burrata and charred asparagus salad, wild garlic pesto, toasted almonds



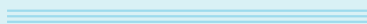
Seared king scallop, pea puree, crisp pancetta, lemon oil



Spring lamb rump, charred baby leeks



Elderflower and lemon posset, poached rhubarb, poppy seed shortbread crumb



Coffee, honey and thyme madeleines

Friday 16th & Saturday 17th May — single sitting at 7.00 pm

£70.00 per person

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Dietary requirements may be catered for by prior arrangement. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian