

Hjem

Tasting Menu

£105 per person

We kindly ask that your whole party dine from the same menu

Shellfish bisque

Aged beef tartare, cep emulsion, parsley

Chicken skin, salmon, green Tabasco

Cured seatrout, Chinese artichoke, ajo blanco

Brioche roll & cultured butter

Cod, Shetland mussels & dill

Salt-baked beetroot, leeks & butter milk

Dry aged deer, herb crust, green peppercorn sauce

Horseradish sorbet, warm apple caramel, spelt crumb

Fika

Please advise a member of the team if you have any allergies or dietary requirements.

An optional 12.5% service charge will be added to your bill - 100% of this goes to the team who served you.