£75 PER PERSON

TASTING MENU

Oysters (GF)
mersea rock oysters, pickled shallot, tabasco pearls

Grilled Asparagus (GFO)(VO)
grilled buttery asparagus, scotch quail eggs, white truffle hollandaise espuma

Scallops (GF)
pan seared hand dived scallops, lemon curd, grilled cucumber, red chicory, candied lemon peel

Featherblade (GFO)
red wine slow braised feather blade, beef fat confit fondant potato, baby heritage carrots, curly kale, parsnip crisps, rich red wine jus

OR

Stone bass (GFO)
pan fried stone bass supreme fillet, roasted Jerusalem artichoke, tenderstem broccoli, steamed shetland mussels, cider cream

Palate Cleanser (GF)
lemon gin granita

Sharing Dessert
white chocolate & baileys rice pudding
strawberry & basil dark chocolate marquise
spotted dog banoffee

GF: Gluten Free, VE: Vegan, V: Vegetarian,
GFO: Gluten Free Option, VEO: Vegan Option, VO: Vegetarian Option.

Please inform us of any food allergies before ordering

Valentine's Day