

TASTING MENU

Hand dived West Coast scallops,
wild sorrel and apple

Roast duck foie gras, rhubarb compote,
elderflower milk soup

Soufflé Diana, mustard ice cream, smoked egg and cress
sandwich

Poached carp, young leeks,
nutmeg and lemon

Sirloin of Long Horn beef 'cobbler', Lincolnshire Cheddar and
Guinness

Bitter lemon slice, thyme sorbet

Six courses
45.00

Please inform your waiter should you have any special dietary requirements.
Discretionary service charge of 12.5% will be added. Includes VAT at 17.5%.