



## Tasting Menu

£49 per person

Lamb Ravioli, smoked aubergine puree, ricotta, salsa verde

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Heritage Tomato, Kalamata olive oil, goat cheese ice cream, nasturtium

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Seared Scallop, chorizo and sweet corn fricassee, saffron gnocchi, sweet corn bisque

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Beef Rump, potato and truffle espuma, smoked leeks, barbecue jus

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Selection of pasteurised and unpasteurised cheeses (£7.50 supplement)

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Valrhona Chocolate Marquise, raspberries, pistachios

*Please advise your waiting staff of any dietary or allergen requirements*

**Head Chef: Michal Mozdzen**