



TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Mushroom velouté

white truffle oil

Parfait of chicken livers

rhubarb & vanilla compote, espelette pepper, truffle brioche

Wine flight: Hundred Hills Preamble Rosé, Oxfordshire, 2018

Fillet of seabass

herb puree, celery, bacon, preserved lemon, poultry jus

Wine flight: Tasca d'Almerita, Regaleali Bianco, Sicily, Italy, 2023

Bone roasted breast of Creedy Carver duck (served pink)

turnip, jerusalem artichoke puree, seared foie gras, orange and five spice sauce

Wine flight: McManis Pinot Noir, California, U.S, 2018

Optional cheese course

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Passionfruit soufflé

passionfruit sorbet, coconut rum custard

Wine flight: Late Harvest Tokaji, Hungary, 2011

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens
If you have any dietary requirements you must make us aware before ordering

10% optional service charge will be added to all parties of 6 or more