

Wild mushroom & truffle profiterole

Chicken liver macaron

Cauliflower veloute, bacon jam

Homemade bread,
Chandlers Arms butter, whipped marmite butter,
Maldon sea salt

Torched Cornish sea bass, heritage yellow & candied
beetroot, Japanese radish, forced rhubarb vinegrette

2023, Lugana, La Musina, Sartorial, Italy (£13.00)

Beef fillet, courgette puree, aubergine & caper salsa,
toasted pumpkin seed, confit potato, PX & thyme jus

2022 Cote De Roussillon, Ego, Organic, France (£13.00)

Selection of English cheese & homemade
crackers, caramelised walnuts

Lemon & raspberry "drumstick"

54% dark chocolate cremeux, cherry & lime,
coffee parfait, Greek yogurt sorbet

2019 Aleatico Dolce, Salice Salentino, Italy (£10.00)

£69.50

Tea & Coffee £4.00

service is at your own discretion

Please make us aware of any allergies or dietaries