



## **Tasting Menu by The Kitchen - £85pp**

*J.M. Gobillard et Fils Grande Reserve Premier Cru Champagne £17*

**Sourdough / Marmite Butter**

**Cauliflower / Legbar Egg / Carbonara / Shiitake**

**Lancashire Asparagus / Serrano Ham / Salad Cream**

**Drunken Trout / Wasabi Ponzu**

**Stone Bass / Crab / Avocado / Horseradish / Trout Roe**

**Orkney Scallop / Celeriac Dashi / Chicken Skin**

**Rabbit / Heritage Carrot / White Asparagus / Wild Garlic**

**Oat & Hemp Milk / Rum Banana / Passion Fruit**

**Röschi's Gone Carrots**

**British Cheese Board (£15pp)**

**A selection of British Cheeses accompanied by crackers, red onion chutney, honey and apple.**

**Drinks Pairing £75pp**

Please note – A discretionary charge of 12% will be added to all bills. For parties of 6 or more, we serve solely our tasting menu. If we have not been informed of allergens/dietary requirements at least 48 hours in advance we may not be able to cater to them.

Today's playlist by Front of House - 80's Classics