



— *Tasting Menu* —

Goats cheese, beetroot, smoked cream &  
hazelnuts

House cured & smoked salmon, pickle cucumber, saffron aioli, lime gel

Venison loin hibiscus salt jus, blackberries, parsnip, potatoes, juniper jus

Wild halibut, bok choy, coconut cream, coriander oil, prawn dumpling, sesame

Scallop, pork belly and black pudding

Duck breast, celeriac, kale, potato gooseberry jam, dark chocolate & thyme

Textures of Chocolate