

Our charming and atmospheric venue, with its idyllic terrace, has been a foodie destination for many years. Continuing its story, our Head Chef John Barber, joins the illustrious line-up of talented chefs in its history.

With his pedigree and passion, our talented Head Chef, John Barber, is creating a whole new dining experience for you. His vision? To make fine dining more accessible and relaxed, without any compromise on quality or taste.

## TASTING MENU

7 course menu £120

### Welcome Snack

Homemade bread & seasonal butter

### Scallop

Raw cured scallop, blood orange  
buddha hand, citrus, ver jus dressing

### Turbot

Fillet, morel mushroom  
wild garlic, crème fraiche sauce

### Lamb

Lamb cutlet, BBQ lamb belly  
spring vegetables  
lamb jus

### Pre Dessert

Vanilla rice pudding, pouched rhubarb compote  
candied almonds

### Delice

70% dark chocolate delice, mint gel  
mint ice cream

### Tea, Coffee & Petit Fours

If you have any food allergies or intolerances, please inform your waiter before ordering.  
Please be aware traces of food allergens may be present in our kitchen.