

# The Tasting Menu

## 6 COURSES FOR £75

Lobster bisque with croutons and wild garlic

Asparagus, pea and broad bean salad

Crispy Dublin Bay prawn with ginger dressing

Durslide farm lamb mixed grill with sprouting broccoli

Buttermilk pudding with Kent cherries and oat crumble

British farmhouse cheeses

*Isle of Wight blue, White Lake Rachel and Solstice with Somerset Membrillo and Peter's Yard crackers*

**Food allergies and intolerances:** Before ordering please speak to our staff about your requirements. Optional 12.5% service charge will be applied to your bill. (v) – vegan possible

