

Tasting Menu

Amuse bouche



Bread (g*)(d)(sd)

Home-made sourdough & seeded crispy lavash, smoked paprika & herb butter



Lobster & Scottish salmon raviolo (c)(e)(g)(d)(sd)

Exmoor caviar, coconut & tamarind shellfish broth, compressed cucumber, fennel crisp



Butter chicken roulade (e)(n)(d)(mu)(sd)

Corn-fed chicken roulade, stuffed with spiced chicken farce, smoked pepper makhani sauce



Beetroot & goat's cheese tart (g*)(d)(mu)(sd)

Golden, candy & red beetroot, red onion chutney, whipped Rosary Ash goat's cheese



Cotswold lamb cooked two ways (c)(e)(d)(mu)(sd)

Herb crust, black garlic emulsion, gratinated potato terrine, baby courgette, pea purée, tomato concassé & mint lamb jus



Lemon yuzu frost (sd)

Lemon sorbet, lichiko Japanese liqueur & yuzu granita, basil tuile



Valrhona Ivoire white chocolate & rhubarb (g)(e)(d)

Lychee & rose sorbet



Tea or coffee & petits fours (e)(d)(n)(sd)

(c) Contains celery, (cr) Contains crustaceans, (d) Contains dairy/milk, (e) Contains egg, (f) Contains fish, (g) Contains gluten, (g*) Can be made without gluten, (l) Contains lupin, (d) Contains molluscs, (mu) Contains mustard, (n) Contains nuts, (p) Contains peanuts, (pb) Plant based, (s) Contains soya, (sd) Contains sulphur dioxide, (se) Contains sesame seeds, (v) Vegetarian

[View our other allergen menus](#)

