



DINNER TASTING MENU

Bread with fresh churned butter and truffle & venison salami

Grilled octopus with avocado and green papaya

Warm sea trout with fine herbs and orange

Parmesan gnocchi with corn, blueberries and hazelnuts

(Shellfish agnolotti with lemon grass and cucumber)

(£6 supplement)

Herdwick lamb with aubergine, shiso and smoked eel

(Selection of 'La Fromagerie' cheese)

(£6 supplement)

Pumpkin and maple tart with burnt butter ice cream

£45

Please inform your waiter of dietary requirements or allergies you may have.
A discretionary 12.5% service charge will be added to your bill.