

Tasting Menu

14th February 2025

£60pp

Amuse: Essex Venison Fillet Tartare, Cocoa Nib, Garden Thyme Wafer

Grilled Cured Sea Trout, House Kosho Mayo, Pickled Garden Myoga Ginger

Estate Duck Breast, Caramelised Hazelnuts, Pickled Garden Plums

Stone Bass, King Prawn, Bisque, Garden Jerusalem Artichoke

Estate Wagyu Fore Rib of Beef, Bordelaise, Pomme Puree, Garden Onion

Palette Cleanser : Sekanjabin & Sparkling Local Apple Juice

Local Honey Cake, Sea Buckthorn Curd, Yoghurt

Dark Chocolate, Garden Chicory Root, Feuilletine

Petite Four : Marshmallow & Turkish Delight

Please contact us if you have any dietary requirements.

Upon booking a £10pp deposit is required. 72 hours notice required for table cancellations to receive a full refund of deposit. Late cancellations or no shows will not receive a refund.