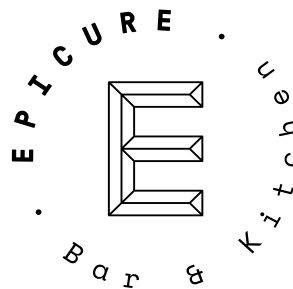


# NORDIC INSPIRED TASTING MENU 26TH AND 27TH OF MAY



STRAWBERRY, LIME, SAMPPANJA

ASPARAGUS, NETTLES, DUCK EGG, APPLE VINEGAR

BLUE SHELL MUSSELS, SEAWEED, CABBAGE HEARTS,  
CARAMELISED GARLIC

ORANGE & THYME MARTINI

CUCUMBER & VERBENA MOUSSE

PRESSED PORK BELLY, RAMSONS LEAVES & SHOOTS,  
THYME SCRATCHINGS, CEPS

TIL PUNKTET

SPRING LAMB, YELLOW BEETROOT, BONE MARROW,  
ELDERFLOWERS

REBLOCHON CHEESE, BAKED FIGS, GREEN PEPPERCORN  
WATER BISCUITS

£38 PP  
INCLUDING WINE  
PAIRING

3RD BIRTHDAY  
EXTRA SPECIAL  
MENU

BOOKING  
ESSENTIAL