



Aperitif

*NV William Saintot Blanc de Noir,
William Saintot, Champagne, France*
£20

*Cocktail of the week:
Tom's Foraged Elderflower Royal*
£20

*Pineapple and Hibiscus Ming River Baijin,
Pineapple juice, Hibiscus*
£16

Making & breaking

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me it means comfort, satisfaction, sharing, connection, love and of course the joy you receive from the actual eating of bread.

Just down the road

(ricotta, leek, honey)

Many miles have been travelled and countless hours have been spent with my ongoing quest to find the very best British producers to supply us with our ingredients. We celebrate Old Hall Farm as one of them, as they are very close to my Norfolk roots.

Tastes like chicken

(chicken, aubergine, daterini tomato)

A phrase we've all heard far too many times when someone tastes something unusual! In this instance, we really do hope it tastes like chicken, as we slow age our Sladedown Farm chickens to create a tender, more succulent meat.

It's the leaves

(Figs & leaves, Pinenut, Inverted puff pastry)

We have personally foraged and selected the figs and leaves in this dessert. Did you know the leaves of the fig contain more flavour than the fig itself? If you fancy a bit of foraging, be careful of the white sap it exudes when picked, as it can cause some irritation.

Muse Petit Fours Coffee

Our dishes are cooked fresh to order, in an environment where nuts and shellfish are present.

If you have any allergen queries, please speak to one of the staff.

A discretionary service charge of 15% will be added to your final bill.