



Forever Picking

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

The Rule of Three

The number 3 is a mystical & spiritual number featured in many guises & Folklores. 3 wishes, 3 lives, 3 guesses, 3 little pigs, 3 bears, 3 Billy goats gruff. Therefore 3 snacks will always be better than 2.

From A Humble Beginning

Onion, Truffle, Egg Yolk

I have peeled many onions in my time as a chef mainly for just a stock or a flavouring to another dish rather than the major role, so now our very humble onion takes centre stage. We are filled with gratitude for this king of vegetables that should never be overlooked.

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.

Pause for a Minute to Think for a Second

Crab, Celeriac, Pear

Cooking and picking crab takes the most time to prepare, and having spent many hours picking over crab in my career, pause for a minute before this labour of love is devoured. This is a dish that requires far more seconds to prepare than it does to eat and savour.

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.



French Jealousy!

Scallop, Artichoke, Apple

Whilst working in Paris with Joël Robuchon, the chefs would never believe me when I told them that in the UK, all of our shellfish was delivered live. They simply could not accept that the British could have better produce than them!

The Love Affair Continues

Turbot, Duck Confit, Mash

France has always been very close to my heart. I have spent a lot of time travelling and working in France, as well as the wine regions of the south, (slowly but surely) developing my love affair with food. This continued working alongside a few great French chefs, this is a dish that comes from my love for French gastronomy.

Made in Great Britain

Grouse, Turnip, Elderberries

Grouse is the only true wild game bird that is not artificially reared for shooting, teams of Gamekeepers manage the moors to produce a sustainable number of birds, and help to encourage diversity in the ecosystem, this Grouse is from the North Pennines Moorland in Yorkshire.

It's all in the leaves

Figs & Leaves, Pinenut, 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.

Angel Delight

Raspberry, Meadowsweet, Honey

Raspberries are my favourite berry by far, and as a child I was lucky enough to have them growing in our garden. We would pick them as soon as they were ripe, then beat them with double cream and a sprinkling of the very nostalgic 70's dessert of the decade, Angel Delight, which was absolute heaven!

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