

TASTING MENU

Dorset CRAB, celeriac and caviar



Confit duck FOIE GRAS, cherry and basil



‘Sauté gourmand’ of LOBSTER
truffled chicken quenelles



Line-caught SEA BASS
heritage tomatoes and cardamom



Milk-fed LAMB, green peas and mint



Assortment of four FRENCH CHEESES



RASPBERRY and FENNEL contemporary vacherin

£ 140