

Tasting Menu

Join us for a collaboration between our amazing Head Chef Debbie Nicholls with her team of rockstar chefs and the incredibly talented guys behind Our Table private dining, Kasae Fraser and Vincent Gatay.

Together, we will take you through 8 courses, with an optional paired wine flight.

We take every precaution to ensure the safety of our guests. Given this event uses a set menu, we cannot guarantee that we can cater for all allergies/intolerances. Please contact the team before booking if you have any allergies/intolerances.

Homemade bread with our house butter

Dish by Kasae & Vincent, butter by Debbie and Team

Chilli and mint dressed lamb fillet, beef dripping toast, asian dressing

Dish by Debbie and Team

Dry aged sirloin and fillet tartar, oyster and dill emulsion, crispy potato

Dish by Kasae & Vincent

Oxtail and caramelised onion tarte tatin, lemon condiment

Dish by Kasae & Vincent

Glazed salsify, garnished by Middle Ground Growers vegetable garden and cider foam

Dish by Kasae & Vincent

Roasted rib of Hereford beef, parsnip and offal tartlet, orange and whiskey braised red cabbage, jus

Dish by Debbie and Team

Rhubarb and smoked hay trifle

Dish by Debbie and Team

Banana and rye miso ice cream, beef fat caramel, brown butter financier, banana and sheep yogurt mousse

Dish by Kasae & Vincent

£75.00 per person

Optional wine flight available

(Includes 70ml glass for certain courses)
